



Strawberry Rhubarb Galette

with Homemade Pastry Crust

🕒 1h 🍴 2 Servings

Plump, red rhubarb arrives at the market in spring, only to soon disappear. This ephemeral vegetable pairs beautifully with sweet strawberries, which balance the tart rhubarb. As it cooks, the rhubarb breaks down to a jammy consistency while retaining its elegant shape. We make a rustic cornmeal crust and serve the galette with rich whipped mascarpone for a stunning springtime dessert! (2p serves 8; 4p serves 12)

What we send

- 5 oz all-purpose flour ¹
- 3 oz quick-cooking polenta
- 2 (5 oz) granulated sugar
- 1 lemon
- ½ oz freeze dried strawberries
- ½ oz apricot preserves
- ½ lb rhubarb
- 1 pkt raw sugar
- 3 oz mascarpone ⁷
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt
- 6 Tbsp butter, chilled ⁷
- 1 large egg ³

Tools

- rolling pin
- small saucepan
- parchment paper
- rimmed baking sheet

Cooking tip

The dough and strawberry filling can be prepared up to 24 hours in advance. Let the dough come to room temperature before rolling.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 300kcal, Fat 16g, Carbs 36g, Protein 5g



1. Start pastry dough

In a medium bowl, combine **1 cup flour**, **¼ cup polenta**, **2 tablespoons granulated sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold unsalted butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press and flatten butter to incorporate into the flour until it resembles small peas.

Sprinkle **¼ cup cold water** over **flour-butter mixture**.



4. Assemble galette

Cut **rhubarb** into 3-inch sticks. On a **floured** surface, roll **dough** into a 8x12-inch rectangle; trim edges, if desired. Transfer to a parchment-lined baking sheet. Spread **all but 1 tablespoon strawberry filling** over dough, leaving a 1-inch border. Arrange rhubarb over filling as desired. Brush rhubarb with **reserved filling**; sprinkle with **2 tablespoon granulated sugar**.



2. Finish & chill dough

Stir **dough** until just combined, then use your hands to knead into a shaggy ball. Pat into a 4-inch wide square, about ¾-inch thick. Wrap in plastic and refrigerate until firm, at least 2 hours (or preferably overnight).

Squeeze **1 tablespoon lemon juice** into a small bowl. Lightly crush **freeze-dried strawberries** with a rolling pin. Preheat oven to 400°F with a rack in the center.



5. Bake galette

Fold longer edges over **rhubarb**, then fold shorter edges; press corners to seal.

In a small bowl, beat **1 large egg** with **1 teaspoon water**. Brush **exposed dough** with **egg wash**, then sprinkle with **raw sugar**. Bake on center rack until golden, rotating halfway through, 35-40 minutes total. Set aside to cool.



3. Make strawberry filling

Heat **⅓ cup granulated sugar** and **¼ cup water** in a small saucepan over medium-low until sugar dissolves, 1-2 minutes. Add **crushed strawberries**, **apricot preserves**, and **a pinch of salt**. Cook, stirring, until strawberries soften and mixture thickens slightly, 2-3 minutes more. Remove from heat, stir in **lemon juice**, and set aside to cool.



6. Finish & serve

Meanwhile, in a medium bowl, stir to combine **mascarpone**, **all of the sour cream**, **1 tablespoon granulated sugar**, and **a pinch of salt**; whisk until smooth. Set **whipped mascarpone** aside while **galette** cools.

Serve **galette** with **whipped mascarpone** for dolloping over top. Enjoy!