

Blackberry Galette

Makes 4 to 6 servings



“When all the local farm stands are stocked with big baskets of berries, I can’t resist buying them. I love the way blackberries cook up and hold their shape, with their sweet/tart taste. And the blackberries against the yellow hue of the cornmeal in the crust make a beautiful presentation. Serve this the day it is made, with fresh whipped cream or ice cream - it is lovely on its own too!”

Kathleen King

Dough Ingredients

1 cup **unbleached all-purpose flour**, plus more for rolling the dough

1/3 cup **fine yellow cornmeal** (not coarse cornmeal or polenta)

1 tablespoon **sugar**

1/4 teaspoon **salt**

6 tablespoons (3/4 stick) **cold salted butter**, cut into pieces

1 large **egg yolk**

2 tablespoons **cold water**

Filling Ingredients

1 teaspoon **unbleached all-purpose flour**

2 cups fresh **blackberries**

3 tablespoons **sugar**

1 tablespoon **cold salted butter**, cut into pieces

1 tablespoon **sugar** for sprinkling (optional)

Dough Directions

To make the dough: In a medium bowl, mix together the flour, cornmeal, sugar, and salt. Work in the butter with a pastry blender, 2 knives, or your fingertips until the mixture resembles coarse meal with some small pea-sized pieces of butter. In a small bowl, mix together the egg yolk and water. Add to the flour mixture and stir gently with a fork until the mixture is moist enough to hold together.

Gather the dough into a thick disk. Wrap in plastic wrap and refrigerate until chilled but not hard, at least 30 minutes, or up to 2 hours. (The dough can be refrigerated for up to 2 days, but let it stand for 15 minutes before rolling out. It can also be frozen for up to 1 month.)

Preheat the oven to 400° F. Line a large rimmed baking sheet with a silicone baking mat or parchment paper.

On a lightly floured work surface, roll out the dough into a 10-inch round about 1/8 inch thick. Fold the dough in half, and then reopen on the prepared baking sheet. The dough cracks easily, but just press it back together if it does, and don’t worry, as the look of this dessert is very rustic.

Filling Directions

For the filling: Sprinkle the 1 teaspoon of flour over the dough leaving a 2-inch border all around. Spread the berries over the floured section of the dough. Sprinkle them with the sugar and dot with butter. Fold the uncovered dough up over the fruit, pleating it as necessary. If the dough cracks, not to worry - just seal the tears. If you wish, brush the edges of the dough with a pastry brush dipped in water and sprinkle with the tablespoon of sugar.

Bake until the crust starts to brown a bit and the fruit bubbles, about 40 minutes. Let the galette cool on the baking sheet. Transfer the galette to a serving platter with a wide spatula or pick up the baking mat and slide it off onto the platter.