

THREE-BERRY GALETTE

MAKES 1 GALETTE;
SERVES 6

From Kathy Gunst

For the Dough

1½ cups (180 grams) all-purpose flour,
plus more for dusting

2 tablespoons sugar

Pinch of fine salt

1 stick unsalted butter, cut into small
cubes and chilled

2 to 3 tablespoons ice cold water

1 tablespoon vodka

For the Fruit Filling

3 cups berries (1 cup each of
raspberries, blueberries, and
blackberries, but any berry or
combo will work)

2 tablespoons sugar

1½ teaspoons all-purpose flour or
cornstarch

1 teaspoon finely grated lemon zest

Pinch of fine salt

1 to 2 tablespoons heavy cream,
for brushing (optional)

What I love most about a galette—also called a croustade or crostada—is how adaptable and simple to put together it is. In the summer I fill the buttery pastry with a mixture of berries, and in the fall I opt for thinly sliced apples and pears (see page 142). The pastry is rolled into a circle and filled with fruit, and then the edges of the pastry are draped in and over most of the fruit in a rustic, simple manner. Make the dough ahead of time and you can have this beautiful fruit galette on the table in about an hour.

Make the crust: In a food processor, pulse the flour, sugar, and salt together to combine. Add the butter and pulse until the mixture resembles cornmeal with bean-size bits of butter. Combine 2 tablespoons water and the vodka and drizzle it over the flour mixture. Pulse until the dough just starts coming together but stop before it gathers into a ball. To see if the dough is moist enough, grab a handful of the dough and squeeze it; if it's crumbly, add 1 to 3 teaspoons of the remaining water. Form the dough into a disc, wrap it in parchment paper or reusable wrap, and chill for at least 1 hour or up to 2 days.

Let the dough come to room temperature for about 10 minutes. Line a baking sheet with parchment paper or a silicone baking mat.

On a lightly floured work surface, roll out the dough to a 14-inch circle, and transfer it to the prepared pan. Refrigerate while you prepare the fruit.

Make the fruit filling: In a large bowl, gently mix the berries, sugar, flour, lemon zest, and salt.

Spoon the berry mixture into the center of the dough, leaving 2 to 3 inches from the outside edge. Fold the dough in over the fruit, leaving the fruit at the center exposed and pleating the dough as you work around the galette. Refrigerate for 15 to 20 minutes.

Position a rack in the center of the oven and preheat the oven to 400°F.

Bake the galette on the center rack for 15 minutes. Remove from the oven and brush the crust with the cream. Return to the oven, reduce the oven temperature to 350°F, and bake until the crust is golden brown and the fruit is bubbling, 20 to 30 minutes more.

Cool the galette on the baking sheet for 5 to 10 minutes. Serve warm or at room temperature.

