

Strawberry Balsamic Galette



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Yields one 20cm galette

Prep time: 1h 15min

Cook time: 45min

Total time: 2h

Difficulty: Basic

Category: Pies & tarts

I've adapted this recipe from honey & jam. Use good quality balsamic vinegar in this recipe. It really does make a difference in the final taste. For a bit more spice, sprinkle the galette with some freshly ground black pepper.

For the crust:

Ingredients

180g whole wheat pastry flour
1 tablespoon icing sugar
pinch of salt
100g cold butter, diced
1 tablespoon sour cream
1-2 tablespoons ice cold water

Directions

In the bowl of a food processor, combine flour, icing sugar and salt and pulse to combine. Add butter, and pulse until mixture resembles coarse crumbs. Add sour cream and pulse again. The dough should start coming together. Add 1 tablespoon of ice water and process just until dough holds together without being wet or sticky. Do not process more than 30 seconds. If it is still too crumbly, add a bit more water, 1 tablespoon at a time.

Turn out dough onto a clean work surface and shape into a flattened disk. Wrap in plastic, and refrigerate at least 1 hour.

For the strawberry balsamic filling:

Ingredients

250g strawberries, cut into quarters
1 tablespoon balsamic vinegar
2 tablespoons honey
1 teaspoon ground almonds
1 teaspoon brown sugar

Directions

Toss strawberries in a bowl with balsamic vinegar and honey. Let sit for 1 hour or more.

Preheat oven to 180°C. Line a baking sheet with parchment paper. Roll out dough to 3mm thick circle. Lay the dough flat onto prepared baking sheet. Strain strawberries, reserving the honey balsamic liquid.

Combine sugar and ground almonds and sprinkle around the center of the dough, leaving a 5cm border. Arrange strawberries on top of the dough, then fold dough over, overlapping where necessary. Bake until golden brown and bubbling, about 45 minutes. Serve warm with honey balsamic sauce and a dollop of whipped cream.

For the honey balsamic sauce:

Ingredients

1 tablespoon balsamic vinegar
2 tablespoons honey
reserved honey balsamic liquid

Directions

Place remaining honey balsamic liquid in a small saucepan, adding 1 more tablespoon of balsamic and 2 more tablespoons of honey. Boil until sticky and thickened.