

Foodnity Recipes

Rhubarb Blueberry Galette Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

For the Crust

- ▢ 1 ½ cups all-purpose flour
- ▢ ¼ tsp salt
- ▢ ¼ cup cold unsalted butter, cubed
- ▢ 3-4 tbsp ice water

For the Filling

- ▢ 2 cups rhubarb, chopped
- ▢ 1 ½ cups fresh blueberries
- ▢ ¼ cup granulated sugar
- ▢ 2 tbsp brown sugar
- ▢ 1 tbsp lemon juice
- ▢ 1 tsp cornstarch
- ▢ Pinch of salt

Finishing

- ▢ 1 egg, beaten (for egg wash)
- ▢ 1 tbsp coarse sugar

Instructions

1. In a bowl combine flour and salt; cut in the cold butter until mixture resembles coarse crumbs.
2. Add ice water, one tablespoon at a time, mixing gently until dough just holds together. Form into a disk, wrap, and chill for 30 minutes.
3. While dough chills, toss rhubarb, blueberries, both sugars, lemon juice, cornstarch, and a pinch of salt in a large bowl. Let sit 15 minutes.
4. Preheat oven to 425°F (220°C). Roll the dough on a lightly floured surface into a 12-inch circle; transfer to parchment-lined baking sheet.
5. Pile the fruit mixture in the center, leaving a 2-inch border. Fold the edges over the filling, pleating as needed.
6. Brush the crust with beaten egg and sprinkle coarse sugar. Bake for 20 minutes, then reduce heat to 375°F (190°C) and bake another 15-20 minutes, until crust is golden and filling bubbly.
7. Cool on a rack for 10 minutes before slicing. Serve warm or at room temperature.

Nutrition per serving

390 kcal	5 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the filling looks too watery, sprinkle an extra tablespoon of flour over the fruit before folding the edges.
- For an extra nutty aroma, toast a tablespoon of sliced almonds and scatter on top after baking.
- A light drizzle of honey right before serving adds a gentle sheen and more depth.