

Julia's Summer Nectarine & Blueberry Galette



Ingredients

Serves 6-8

Flaky Sweet Pastry

- 250g (1 2/3 cup) plain flour, plus extra for dusting
- 1 tbsp caster sugar
- Pinch of sea salt
- 150g cold unsalted butter, cubed
- 2 tsp white vinegar
- 80 - 100ml iced water

Frangipane

- 75g unsalted butter, softened
- 75g caster sugar
- 1 tsp vanilla bean extract or paste
- 75g almond meal
- 1 egg
- 1 tbsp plain flour

Nectarine & Blueberry Filling

- 6 yellow nectarines, halved and stones removed, sliced
- 200g blueberries
- 2 tsp plain flour
- 1 tbsp caster sugar
- 1 egg, for egg wash
- Demerara sugar, for sprinkling
- Crème fraîche, to serve

Method

To make the flaky sweet pastry, place the flour, sugar and salt in a large bowl or on a clean work surface. Add the butter and toss to coat. Rub the butter into the flour using your fingertips until the mixture is pebbly. You want to rub the butter into flatter pieces rather than into something that resembles breadcrumbs. Sprinkle in the vinegar and enough iced water to just bring the dough together. Use as little water as possible. Fold the dough onto itself, flatten, then fold again and shape into a rough disc. Wrap and refrigerate for 1 hour.

To make the frangipane, place the butter, sugar and vanilla in the bowl of a stand mixer fitted with a paddle attachment. Beat on high speed for about 4 minutes, until creamy and pale. Beat through the almond meal, egg and flour until combined. Chill in the fridge for 30 minutes.

Remove the pastry from the fridge and let sit at room temperature for 10 minutes to make it easier to roll. Line a 30 cm round baking tray with baking paper.

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Roll the dough on a lightly floured work surface into a large circle, about 1.5 mm thick. Drape the pastry over the prepared tray. Spread the frangipane onto the base of the pastry, leaving a 2-3 cm border. Set aside.

Place the fruit into a bowl and toss in the flour and sugar. Arrange onto the frangipane base.

Fold the pastry edge towards the centre of the tart, pinching to secure each fold and seal the galette. Whisk the egg with 1 tsp of water, then brush the egg wash over the pastry edge and scatter generously with Demerara sugar. Refrigerate the tart for 30 minutes or up to overnight.

Preheat the oven to 190C. Bake the galette for 40 minutes or until the pastry is golden and the filling is cooked. Allow to cool completely before serving.

Serve with a generous dollop of crème fraîche.