



Strawberry Rhubarb Galette

This rustic summer dessert is the perfect combination of sweet strawberries and tart rhubarb.

1 galette



Easy

up to 10 Min.



Ingredients:

Crust:

1 package Shirriff Pie Crust
4 tbsp butter
about 4 - 6 tbsp cold water

Filling:

3 cup rhubarb sliced
2 cup strawberries sliced
orange zest
0.66 cup sugar
3 tbsp all-purpose flour
1 egg
1 tbsp cold water
0 tsp sugar for sprinkling

- 1 Pre- heat oven to 375°F (190°C). Line a baking sheet with parchment paper and set aside
- 2 Prepare pie crust according to package directions
- 3 In a bowl, combine strawberries, rhubarb, orange zest, sugar, and flour. Stir and set aside
- 4 On a well-floured surface roll into a 1/8' thick circle. Spoon the strawberry mixture into the center of the dough leaving a 2 1/2' border all the way around.
- 5 Fold dough around the fruit mixture, overlapping and pressing gently to adhere the folds. Brush edges with egg wash and sprinkle with sugar
- 6 Bake until crust is golden brown and juices are bubbling 40-45 minutes.

