



**Delicious
Recipes**

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Berry Galette

INGREDIENTS

- 2 pears, peeled and diced**
- $\frac{3}{4}$ cup blackberries**
- $\frac{3}{4}$ cup strawberries**
- $\frac{3}{4}$ cup blueberries**
- $\frac{1}{3}$ cup white sugar**
- 1 tbsp cornstarch**
- 1 tsp cinnamon**
- $\frac{1}{4}$ cup water**
- $\frac{1}{2}$ lemon, zested and juiced**
- 1 egg (optional)**
- 1 roll premade puff pastry (or can be homemade)**

DIRECTIONS

1. Heat a medium sauce pot with pears, berries, sugar, cinnamon, cornstarch, and lemon juice, and stir to combine. Once bubbling and pears are tender, remove from heat and set aside to cool.
2. Preheat the oven to 425° F and prepare a parchment-lined baking sheet.
3. On a lightly floured surface, roll out the dough until it is roughly 12x12 inches. It does not need to be a perfect circle.
4. Transfer the dough to the baking sheet and pour the mixed berry and pear filling on top leaving roughly two inches around the edge.
5. Fold the dough with just the edge of the berries, pinching any pieces sticking out until the edges are smooth.
6. For an extra shine, egg wash by whisking together one egg yolk with water. Brush it on the edges of the pie crust.
7. Bake at 425° F for 25-30 minutes, until the crust is golden and the berry mixture is bubbling.
8. Let the galette cool on a cooling rack for at least an hour before slicing. Serve with vanilla ice cream (optional).