

Blueberry-Pecan Galette

Servings: 10

Source: *Bon Appetit July 2015*

Ingredients

- ½ cup pecans
- 1 cup plus 2 tbsp flour
- 2 tsp sugar
- ½ tsp kosher salt
- ¼ tsp cinnamon
- ½ cup (1 stick) butter, cut into pieces
- 12 oz blueberries , about 2 cups
- 1 tablespoon cornstarch
- 1½ tsp fresh lemon juice
- ¼ cup sugar, plus more for sprinkling
- flour for surface
- 2 tbsps milk, half & half, or heavy cream

Method

Dough

1. Preheat oven to 350 degrees. Toast pecans on a rimmed baking sheet, tossing once, until fragrant and slightly darkened, 10-15 minutes; let cool. Pulse pecans in a food processor until the consistency of coarse meal. Add flour, sugar, salt and cinnamon and pulse just to combine. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces remaining.
2. Transfer to a large bowl; drizzle with 4 tbsp ice water and mix, adding another tablespoonful of water if needed, just until mixture comes together. (I added the water to the food processor, mixed it there and it was fine.) Gently pat dough into a 6" diameter disk. Wrap in plastic and chill at least 1 hour.

DO AHEAD: Dough can be made 2 days ahead. Keep chilled, or freeze up to 1 month.

Filling and Assembly

1. Preheat oven to 375 degrees. Toss blueberries, cornstarch, lemon juice, and ¼ cup sugar in a large bowl.
2. Roll out dough on a lightly floured surface to a 12" round. Carefully transfer to a parchment-lined baking sheet. Mound blueberries in center of dough, leaving a 2" border. Fold edges over, overlapping slightly. Brush dough with milk and sprinkle with sugar.
3. Bake galette until crusts dark golden brown and filling is bubbling, 45-50 minutes. Let cool before serving.

DO AHEAD: Galette can be baked 1 day ahead. Store tightly wrapped at room temperature.

Notes

I covered the galette overnight with saran wrap and the crust got soft and it tasted nothing like the day I made it. I heated in the oven again and it was miraculously restored to its original glory. This is so delicious and great with vanilla ice cream!! This is easy, fabulous and you will dazzle your company with it.

It says it serves 10 but I think those would be very small pieces. I would say 8 unless it is Frank and me and then it would be 4!