

RUSTIC BLUEBERRY GALETTE

(from Baking and Creating with Avril)

for the crust

1 + 1/2 cups all purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1 + 1/2 sticks unsalted butter {ice cold}
1 egg yolk
3 tablespoons milk
3 tablespoons apricot preserves, warmed

for the filling:

3 cups fresh blueberries
1/4 cup brown sugar
2 tablespoons Flour
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg, freshly grated
a pinch of salt

Make the crust: In a bowl of a food processor add the flour, sugar and salt, process to combine. Drop the cold butter pieces and pulse until small pea size crumbles appear. In a small bowl combine egg yolk and milk. Pour into food processor and pulse just until combined. Take dough mixture out of food processor and put onto a piece of parchment paper. Form dough into a large disk, wrap parchment paper around it and place in refrigerator to chill for at least 30 minutes.

Make the filling by mixing in a large bowl the blueberries, flour, brown sugar, pinch of salt, cinnamon and nutmeg.

Preheat your oven to 350 degrees. On a lightly floured surface roll out the chilled pie crust to about 12 inches in diameter. Transfer to a parchment lined large baking sheet. Place the filling in the center of the pie crust, then fold up the sides pleating every now and then. Brush with warmed apricot preserves. Place in preheated oven to bake for 50-60 minutes, rotating the pan halfway through. Let cool for 15 minutes before slicing and serving.