

## Blueberry Nectarine Galette

For this recipe, I have used both peaches and nectarines depending on what I have on hand. Don't worry about the skins on the stone fruit: they are so thin that they kind of melt away into the filling. Also, don't omit the lemon zest; you only use a small amount, but it makes a difference to the flavor.

### Ingredients for crust:

- 1 ½ cups all-purpose flour
- ½ cup pastry flour
- 12 tablespoons unsalted butter cold diced (1 ½ sticks)
- 2 tablespoons granulated sugar
- ¼ teaspoon of sea salt
- ½ cup ice cold water

### Directions for making pastry:

Whisk together the flours, salt, and sugar. Add the butter and using your fingers or two forks, massage/mash the butter into the flour until there are no chunks left but you can still see bits of butter. Add the ice water and combine with one hand holding the bowl, the other blending until the dough comes together. It takes a couple of minutes. Cut the dough into two approximately equal pieces, shape into a disk and refrigerate for two hours. (The dough can be made a day ahead.) The recipe makes enough for a 9 1/2" pie with left over dough for a small 6-7" galette, or Three 10" galettes. The dough will keep up to a month in the freezer.

### Ingredients for Filling:

- 3 cups of fresh blueberries
- 2 cups of nectarines, cut into chunks
- ½ cup sugar
- 1 tablespoon all-purpose flour
- 1-2 tablespoons cold butter
- Zest of 1 lemon (about 2 teaspoons)

### Directions for the filling:

Add half the fruit to a saucepan along with the sugar and flour. Keep the rest of the fruit in a medium sized bowl. Cook the fruit mixture over medium heat stirring frequently until the juices start to release and thicken about 4 minutes. Combine with the fruit in the bowl and set aside to cool.

### Assembling the galette:

Take one disk out of the fridge and place on a lightly floured surface. Roll from the middle turning the dough over from time to time so it doesn't stick until you get it to an even thickness

of a 11-12" circle. Gently roll it back on to the rolling pin and then gently unroll it into the dish, tucking it with your fingers so that it reaches all the way into the edges of the dish. Set aside. Repeat with the remaining disk to a slightly smaller sized circle but still enough to hang over the edge of the dish. Set aside. Now pour the fruit filling into the bottom crust, dot the filling with butter. Cover with the remaining crust and cut both top and bottom equally so that about ½" hangs over the dish. Fold the top crust over the bottom crust and tuck it under to form a thicker edge of dough even with edge of the pie dish. Crimp the edge of the pastry by placing your index finger on the inside of the dough edge and pinching it on the outer side with the thumb and index finger of your other hand. Cut slits into the top of the pie and chill for 20 minutes. Preheat the oven while the pie is chilling.

Cook in a 375° preheated oven for 50 minutes or until golden.

Save the extra dough for tomorrow's galette.