



Mixed Berry Galette

Cooking Time: 45 minutes

Serves: 6-8 people

INGREDIENTS:

Pastry:

- 400 grams Careme shortcrust pastry, thawed
- 2 tablespoons unsalted butter, melted
- 1/4 cup almond flakes
- 2-3 tablespoons demerara sugar

For the Berry mixture:

- 2 cups of fresh mixed berries, I used raspberries, blueberries & strawberries (sliced in half)
- 1 tablespoon cornflour
- Juice of 1/2 a lemon
- 2 tablespoons caster sugar

For the frangipane:

- 1/2 cup almond meal
- 2 tablespoons unsalted butter, melted
- 1 teaspoon almond essence
- 1 teaspoon vanilla bean paste
- 1 egg
- 3 tablespoons caster sugar

METHOD:

1. Pre heat oven at 190C
2. Mix the frangipane mixture in a small bowl and set aside.
3. Toss the mixed berries in cornflour, lemon and caster sugar in a small bowl and set aside.
4. Take shortcrust pastry out of packaging and roll out over baking paper. Place on a baking tray. Trim the corners so that you have a rough oval shape.
5. Spread frangipane mixture over the surface of the pastry leaving a 1inch border. Pour the berry mixture on top of the frangipane mixture.
6. Fold the dough border mixture towards the centre for a rustic closure.
7. Brush the edge of the dough with melted butter, and sprinkle with demerara sugar and almond flakes.
8. Bake on the middle rack for 30 minutes or until golden. Allow to sit for 15minutes at room temperature before serving. Serve with vanilla ice cream or dollop cream.

TIPS/SUBSTITUTIONS:

- Other fruits that could be used include: sliced apple, any stone fruit like apricots, cherries, peaches