



## Rhubarb Galette with Extra-Flaky Crust

Serves 4 to 6

By mimicking the folding and laminating process that's used to make puff pastry and starting with larger-than-usual chunks of butter, you can (more quickly) create an extra flaky dough.

For the dough:

- 1 ¼ cup/160g all-purpose flour
- 1/2 teaspoon kosher salt
- 1 teaspoon sugar
- 1/2 cup/113g cold unsalted butter (1 stick), cut into 1/2-inch thick pats
- 1/4 cup ice water, or more if needed

For the tart:

- 12 ounces trimmed rhubarb stalks
- 1/3 cup/67g sugar
- 1 tablespoon Aperol (optional), or lemon juice
- 2 tablespoons all-purpose flour
- 1/4 cup seedless raspberry jam

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1. Make the dough: Combine flour, salt, and sugar in a medium bowl. Toss in the butter pieces and toss to coat them in flour. Work the butter in, using your fingers, flattening and breaking up the butter pieces as you squeeze them, until the largest pieces are the sizes of nickels and quarters.
  2. Drizzle the ice water in while stirring with a fork to quickly and evenly distribute it. Add enough water so that it holds together when squeezed; if it still looks powdery and dry, add more water, a tablespoon at a time, until it holds together.

3. Knead a time or two in the bowl to bring it together and transfer to a sheet of plastic wrap, shaping it into a rough rectangle. Wrap it tightly in plastic and press it together a little more through the plastic, paying special attention to the edges. Chill the dough for at least 1 hour, until firm.
4. On a lightly floured surface, roll the dough into a rectangle about 1/4-inch thick. Brush off excess flour, fold it in half, and then in half again, so you have a rectangle that's about the same size and shape you started with. Chill for 30 minutes, and repeat the process, rolling and chilling in the same way. At this point, you can chill the dough for up to two days (or freeze for longer).
5. On a lightly floured surface, roll the dough into a 9 by 13-inch rectangle, aiming to keep the rectangular shape. Turn the dough and flour both sides frequently so it doesn't stick. (Alternatively, roll the dough out on a piece of floured parchment—see TIPS). Transfer to a parchment-lined sheet pan. Prick it all over—leaving a 2-inch border all around—with a fork and chill again until firm.
6. Meanwhile, prep the rhubarb: Cut a piece of rhubarb into a length that will allow for 2 inches of excess dough on each side. Use that piece to measure the rest of the rhubarb. You'll need 7 or 8 pieces total that are about 5 inches long. Cut each piece of rhubarb lengthwise through the center so you have 2 flatter pieces. In a medium bowl, toss the rhubarb with the sugar and Aperol or lemon juice. Toss a few times until the sugar is moist and slushy.
7. Heat oven to 400°F. With the pan and dough lengthwise in front of you, spread the flour over the center part of the dough. Start shingling the rhubarb slices away from you, starting 2 inches from the bottom. The rhubarb will shrink so make sure they're overlapping, stopping 2 inches from the top.
8. Fold the dough over the rhubarb, starting with the long ends first. Use your hands to firmly press down and crease the edges of the dough to keep them from flopping open as they bake. Chill the dough thoroughly. If the pan fits in the freezer, freeze for 10 to 15 minutes, or, if not, for 20 to 30 minutes in a cold fridge.
9. Brush the exposed pastry with cold water and sprinkle with sanding sugar or raw sugar. Bake for 45 to 50 minutes, until the pastry is deeply browned and the rhubarb starts to brown too.
10. Warm up the jam in a small pot, letting it come to a simmer, or in a bowl in the microwave. Brush the warm jam over the fruit after the tart's cooled for a few minutes.

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### Tips:

- It's important to leave a 2-inch border so the galette doesn't flop open as it bakes. The final chilling safeguards against this too, so don't skip it.
- Any rhubarb scraps can be roasted on a parchment-lined sheet pan at the same time as the tart bakes or afterward. Just toss with a decent amount of sugar (it's very tart), spread it out on the pan, and bake for about 30 minutes.
- If you're not proficient at rolling dough, use a piece of parchment or silicone baking mat so you can easily put it back in the fridge if it gets too warm.

- To help roll dough into a specific shape, like a rectangle, start rolling from the center out, and “push” the dough where you want it to go, especially once you get to the corners.
- If your dough ends up as an amorphous shape, just cut the rhubarb pieces to fit, making sure the pieces are short enough for 2 inches of overhang on both sides.
- If you don't have seedless jam, warm regular raspberry jam up in the microwave and push it through a small strainer to remove the seeds.