



Strubarb Galette

By Susan Spungen for Susanalinity
Serves 8

I know vanilla beans are expensive, but this is one of those special occasions when you should use one. The aromatic vanilla beans combine with the perfume of the strawberries to exude a heady aroma. If you don't have a bean, use 1/2 teaspoon of vanilla paste or extract.

For the crust:

- 2 cups/256 g all-purpose flour
- 3/4 teaspoon kosher salt
- 1 tablespoon granulated sugar
- 14 tablespoons/198 g (1 3/4 sticks) ice-cold unsalted butter, cut into 1/2-inch thick slices
- 1/4 cup ice water, plus more if needed

For the filling:

- 1/2 cup (100 g) plus 1 tablespoon granulated sugar
- 1/2 vanilla bean, optional (see headnote)
- 1 quart strawberries, hulled and halved or quartered if large (about 4 cups)
- 4 large stalks rhubarb (about 8 ounces), cut into 1/2-inch pieces (about 4 cups)
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- Pinch of kosher salt

To finish:

- 1 tablespoon Sugar in the Raw

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1. Make the crust: In a food processor, combine flour, salt, and sugar; pulse until combined. Add butter and pulse until the largest pieces of butter are the size of walnut halves. Transfer to a wide bowl, rake your hands through the mixture, and squeeze the butter pieces, flattening them between your fingers. Sprinkle 1/4 cup of ice water over the flour mixture and mix it in evenly, tossing with a fork. If there are a lot of loose, dry, crumbs at the bottom of the bowl and it won't hold together when squeezed, add more ice water, 1 tablespoon at a time.
 2. Press the dough together, gathering up any dry bits until the dough forms a shaggy, cohesive, mass. Transfer to a sheet of plastic wrap. Wrap tightly and press into a flat, round, disk. Shape the edges with your hands so they are not crumbly (*see image below for a visual*). Chill until firm, at least one hour and preferably two, or as long as two days ahead (or freeze for up to three months).

3. Assemble the galette: Heat oven to 400°F. Let dough soften slightly at room temperature until malleable enough to roll out, 15 to 30 minutes. On a lightly floured piece of parchment paper about 18 inches long, roll the dough out into a circle roughly 15 inches in diameter and 1/8- to 1/4-inch thick. It may hang over on the short sides.
4. Lift the parchment by opposite corners and transfer a 12-inch iron skillet (or another oven-proof skillet), fitting the parchment and dough into the pan. Chill for at least 15 minutes.
5. Combine the vanilla pod and seeds and the sugar in a small bowl, and rub between your fingers to distribute the vanilla seeds throughout the sugar. Use the abrasiveness of the sugar to clean out the vanilla pod. You can discard the pod or let it bake in the center of the galette for even more flavor (remove before serving).
6. Mix the strawberries, rhubarb, sugar mixture, cornstarch, lemon juice, and salt in a medium bowl and toss to combine. Toss a few times until the sugar looks mostly melted and the cornstarch is completely dissolved. Transfer to the prepared crust.
7. Fold the edges of the crust over to partially enclose the filling. Use the paper to help you fold the dough over. Press down to tighten any pleats.
8. Brush the crust with cold water and sprinkle with the sugar. Bake for 55 to 65 minutes, or until the filling is furiously bubbling and the crust is deep golden brown. Don't underbake!
9. Place the skillet on a cooling rack (or cool stove burner grate) and let cool for at least 30 minutes to let the juices thicken. As the galette is cooling, dab with a pastry brush to glaze the top with the juices. Carefully pick up the parchment by opposite corners, transfer to a serving plate, and pull out the paper (or don't!). Serve galette warm or at room temperature.