

# Salt and Serenity

## Blueberry and Corn Galette

Serves 6

### Galette Dough:

1 cup all-purpose flour

¼ cup cornmeal

1 Tablespoon sugar

¼ teaspoon kosher salt

½ cup (4 ounces), unsalted butter or coconut oil, chilled, cut into ½ inch pieces

¼ cup ice water

### Galette Topping:

¼ cup all-purpose flour

¼ cup cornmeal

2 tablespoons sugar

¼ teaspoon kosher salt

2 tablespoons (1 ounce), unsalted butter or coconut oil, chilled

½ ear corn, peeled and kernels cut from cob

### Galette Filling:

2 cups fresh or frozen wild or regular blueberries (no need to thaw frozen)

1 ½ teaspoons lemon juice

2 Tablespoons plus ½ teaspoon tapioca starch (also called tapioca flour)

¼ cup plus 3 Tablespoons sugar

1 egg, beaten

2 tablespoons coarse sugar

1. In a food processor, pulse the flour, cornmeal, sugar, and salt, a few times. Add the cold butter or chilled coconut oil and pulse 8 times. The fat should be the size of peas in the mixture. Slowly add the ice water, a tablespoon or two at a time, pulsing after each addition, until the dough just begins to clump. You may not need all the water.
2. Turn out onto a clean surface. Use your clean hands to form into a disc. Do not over-knead. Work the dough only enough to bring it barely together into a disk.
3. Place disc between 2 sheets of parchment paper and roll out until dough is about 13 inches in diameter and about 1/8 inch thick. A perfect circle is not required. Remember these are supposed to look rustic. Transfer dough, still between sheets of parchment paper, to the fridge and chill

while you prepare topping and filling.

4. Whisk flour, cornmeal, sugar, and salt in a medium bowl to combine. Using your hands, work butter or coconut oil into dry ingredients until no dry spots remain and mixture holds together when squeezed. Add corn and toss to evenly distribute.
5. In a medium sized bowl, mix together filling ingredients. Set aside.
6. Remove dough from fridge. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer. Spoon blueberry mixture onto center of dough, leaving a 1 ½ inch border around edge.
7. Now comes the fun part! Fold the uncovered border of dough up over the filling, allowing the dough to pleat as you lift it up and work your way around the galette. This sounds harder than it actually is, it will pleat naturally.
8. Preheat oven to 375°F. Sprinkle the corn crumble topping over the blueberry filling. Trim parchment paper to fit a rimmed baking sheet and transfer galette, still on the sheet of parchment, to baking sheet. Chill for 30 minutes.
9. Brush galette crust with beaten egg. Sprinkle crust with coarse sugar. Bake for 30-40 minutes, until pastry is golden brown and crisp. Let cool for at least 30 minutes. Serve warm or at room temperature.