



# Blueberry and pecan galette

By Miele

1 hour

Preparation time

40 minutes

Cooking time

12 servings

Serves

# **INGREDIENTS**

# **Pastry**

185 g (1 ¼ cups) plain flour 60 g (½ cup) pecans 2 tsp caster sugar ½ tsp sea salt ¼ tsp ground cinnamon 125 g unsalted butter, cold, diced 80 ml (? cup) iced water

# **Blueberry compote**

360 g fresh or frozen blueberries
1 tbsp corn flour
2 tsp orange zest
1 tbsp lemon juice
60 g (¼ cup) caster sugar
2 tbsp milk for glazing
2 tbsp demerara sugar, extra

# **Miele Accessories**

Baking tray Round baking tray

#### **METHOD**

#### **Pastry**

- 1. In a bowl of a food processor, place flour, pecans, sugar, salt and cinnamon and pulse to form a coarse meal texture.
- 2. Add butter and pulse until large crumbs form and then add the water and process until just combined.
- 3. Turn out dough onto a sheet of cling film, form into a disc, cover and chill for at least an hour.
- 4. Pre-heat oven on Intensive Bake at 170°C. Place a baking tray on shelf position 1 and allow to heat for 10 minutes.

# **Blueberry Compote**

- 1. Place the blueberries, corn flour, orange zest, lemon juice and caster sugar in a bowl, toss until combined.
- 2. Roll out the dough on a lightly floured surface to a diameter of approximately 30 cm and 5 mm thick. This is a rustic tart; don't be too concerned about achieving the perfect shape!
- 3. Line a 27 cm round baking tray with the pastry. If the pastry cracks or breaks, just patch back together.
- 4. Pile the blueberry filling into the centre of the pastry with a 5 cm border of pastry around the edges.
- 5. Fold pastry edges over filling, overlapping slightly. Brush pastry with milk and sprinkle with demerara sugar.
- 6. Bake the galette for 40 minutes until filling is bubbling. Remove from oven and cool.

# To Serve

1. Slice into 12 portions and serve with vanilla bean crème fraiche.

# Hints and tips

- The pastry can be made ahead of time and stored in the fridge, for up to 2 days, or frozen for up to a month.
- The Galette can be baked 1 day ahead and can be stored in the fridge, or at room temperature. To serve, re-heat on Intensive Bake at 120°C for 15 minutes, until warm.
- This is a very versatile tart; you can substitute cherries or your favourite seasonal fruit and nuts.