

Miele

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.