

Berry Galette

Oh, the berries!! The sweetness of blackberry and the warmth of ginger are the best combination for end-of-summer fruit. The sweetness of the berries blends so lovely with this aged balsamic. And who doesn't love a pie that is ever forgiving as galettes can be, showcasing berries at their peak?!

1 EVOO pastry recipe or 1 package of premade pie dough
½ cup Blackberry or Blueberry Jam
3 cups mixed fresh fruit (Blueberries, strawberries, cherries, apples)
3 tbsp Blackberry Ginger Dark Balsamic
2 tbsp flour
1 tbsp water
1 egg
demerara sugar for sprinkling

Step 1 - Preheat the oven to 400°F. On a sheet of parchment paper, roll out the pie crust into a 10-12" circle, and move the parchment and crust to the baking sheet.

Step 2 - Spread the jam in a thin layer over the pastry leaving a 2" border. Toss the fruit in flour and balsamic vinegar.

Step 3 – Evenly spread the fruit mixture over the jam spread on the pastry. Fold up the pie crust perimeter over the fruit, pinching any folds together.

Step 3 - Beat together egg and water, then brush on any exposed pastry. Sprinkle the demerara sugar over the egg-washed pastry.

Step 5 – Place in the preheated oven and bake for 25 minutes until the dough is golden brown. Cool galette for 15 minutes before cutting into wedges and serve with whipping cream or ice cream.