



## *The Edible Garden*

Recipe from the *Garden-to-Table Weekend featuring Berries and Fall Fruits*  
demonstration, September 11

### **Blueberry Galette**

By: Gillian Duffy, Culinary Editor, *New York Magazine*

#### **Ingredients**

2 ½ cups fresh blueberries  
2 tablespoons cornstarch  
Zest from 1 lemon plus 1 tablespoon lemon juice  
3 tablespoons sugar plus 1 teaspoon  
1 sheet unfrozen Dufour puff pastry from a 17.5 ounce package, available at Whole Foods  
1 tablespoon unsalted butter, cut into pieces  
Milk for brushing pastry

#### **Instructions**

1. Preheat the oven to 425 degrees.
2. In a bowl, toss together the blueberries, cornstarch, lemon zest, lemon juice, and 3 tablespoons of sugar until combined.
3. Open up the Dufour pastry and cut it in half, returning the other half to the freezer. Roll out the pastry to form a 13-inch diameter circle and place on a baking sheet lined with parchment paper.
4. Spoon the berries into the center of the pastry leaving a 1 ½ inch border. Fold about 1 inch of the pastry over the blueberries, pleating the dough as it is folded. Dot the berries with the butter.
5. Brush the pastry with milk and sprinkle with the remaining sugar.
6. Bake for about 30 minutes until the pastry is golden and the blueberry filling is bubbling. Set aside to cool slightly and serve with whipped cream or vanilla ice cream.