



PLUMP BERRIES SWEETEN SUMMER FRUIT PIES

TEXT, PHOTOGRAPHY AND RECIPE BY DAWN VIOLA

By mid-July, Florida's local fruit scene changes from a kaleidoscope of psychedelic citrus into a deliciously dark palette of plump, vine-ripened berries. The timely change, matches our lazy summer pace, allowing us to appreciate and linger over a berry's sweetness. Ripe berries need little else, making them ideal for simple summer snacking. They're also one of summer's favorite cooking companions, especially when baked in a pie.

Whether you fancy local blueberries, blackberries, or native huckleberries, a scant addition of sugar and a buttery, flaky crust is all you'll need to elevate this already-perfect summer fruit. And therein lies the allure of summer fruit pies: simple preparation, with very little effort, yields the most delicious results.

Instead of fussing with top and bottom crusts, a rustic, free-formed pie called a galette will make quick work of rolling the dough and assembling the dessert. And the rustic appearance will invite those who haven't quite embraced summer's slower pace to breathe deeply and savor that piece-of-summer-pie moment. 🍷

Summer Blueberry Galette

Serves 8

CRUST

- 3 cups all-purpose flour
- 3 tablespoons sugar
- ¼ teaspoon coarse salt
- 18 tablespoons European-style butter*, frozen, divided
- ¼ cup plus 2 tablespoons ice-cold water, divided
- 1 teaspoon apple cider vinegar, cold

FILLING

- 1 pint ripe blueberries (about 2 cups)
- ½ cup sugar
- 3 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- 1 teaspoon fresh lemon juice
- ¼ teaspoon coarse salt
- 1 egg, beaten
- 1 teaspoon heavy cream
- ¼ cup sugar

ACCOMPANIMENT

- Freshly whipped cream

MAKE CRUST

1. Combine flour, sugar and salt in a large bowl, and place in the freezer for 15 minutes. Place cold flour mixture in the bowl of a food processor, and pulse until well mixed. Add 12 tablespoons of the butter; pulse 2 seconds at a time until butter is in medium-size pieces.
2. Add ¼ cup of the ice water and the vinegar; pulse until just blended. Add additional water, a tablespoon at a time, pulsing until the dough begins to come together.
3. Add the remaining butter, and pulse until just incorporated, about 2 to 3 times. The dough should be slightly crumbly, but hold together when pinched.
4. Transfer dough to a lightly floured work surface; flatten into a round disc. Wrap in plastic wrap, and refrigerate at least 30 minutes or up to 2 days.

PREPARE FILLING AND ASSEMBLE GALETTE

5. Preheat oven to 425°F. Line a baking sheet with parchment paper; set aside.
6. Combine blueberries, sugar, cornstarch,

cinnamon, lemon juice and salt in a large bowl; set aside.

7. Remove dough from refrigerator, and let stand 5 minutes. On a lightly floured work surface, roll dough to a ½-inch-thick round. Carefully transfer dough round to baking sheet.
8. Mound blueberry mixture in the center of the dough round. Fold edges of dough toward the center, partially covering the fruit, pleating dough to fit.
9. In a small bowl whisk together egg and cream; brush on dough. Sprinkle sugar evenly over dough.

BAKE GALETTE

10. Bake in middle of oven until crust is golden brown, about 40 to 50 minutes. Cool on pan for 10 minutes, then transfer galette to a cooling rack; let cool at least 2 hours before serving. Cut into wedges, and serve with whipped cream.

*European-style butter has a higher butterfat content, which results in a richer flavor and flakier texture. Organic Valley European Style and Plugra brands are available in most supermarkets.