

RUSTIC BLUEBERRY PLUM GALETTE

INGREDIENTS

for the pastry

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the galette

10-12 italian plums (prunes), sliced

1/2 cup blueberries

1 tablespoon corn starch

1/2 cup sugar

1 egg yolk mixed with 1/4 cup milk

1/3 cup sliced almonds

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into disk. Wrap in plastic; chill 2 hours.

Preheat oven to 375F. Line a cookie sheet with parchment paper.

Slice plums and toss with blueberries in a medium bowl. Sprinkle in corn starch and sugar and stir to combine.

Roll out the dough to a rough circle. Place on parchment paper. Dock the pastry with a fork a few times, all the way to the edges. Spoon plum blueberry mixture onto center of dough, leaving a 1 1/2-inch border around edge. Fold edge of dough over 1 inch of blueberry mixture, pleating dough. Lightly brush pastry with some of beaten egg wash and sprinkle almonds.

Bake until filling is bubbling and pastry is golden, 45-50 minutes. Cool slightly on baking sheet on a rack. Serve warm or at room temperature.