

DOWNTOWN BAKERY & CREAMERY

SHARING RECIPES AND BAKING TIPS



VOL. 2

STRAWBERRY RHUBARB GALETTE

STRAWBERRY PUFF TARTLET

HEALDSBURG, CA

GALETTE DOUGH

YIELDS TWO LARGE OR EIGHT BABY GALETTES

2 CUPS (10 OZ) ALL PURPOSE FLOUR

1 TSP SUGAR

1/4 TSP SALT

6 OZ COLD UNSALTED BUTTER

1/2 CUP COLD WATER

COMBINE FLOUR, SUGAR AND SALT. CUT IN BUTTER UNTIL MIXTURE LOOKS LIKE CORNMEAL. STIR IN WATER AND MIX UNTIL DOUGH JUST HOLDS TOGETHER. DIVIDE DOUGH IN HALF. PRESS INTO BALLS, FLATTEN AND WRAP IN PLASTIC. PUT IN REFRIGERATOR FOR AT LEAST 30 MINUTES TO CHILL AND RELAX DOUGH.

GALETTE DOUGH KEEPS WELL IF FROZEN. IF STORED IN THE REFRIGERATOR, IT SHOULD BE USED WITHIN THREE DAYS.

TO MAKE BABY GALETTES, CUT EACH DOUGH DISK INTO FOUR PIECES. PRESS EACH PIECE INTO A SMALL CIRCLE AND ROLL OUT TO A CIRCLE ABOUT SIX INCHES IN DIAMETER AND 1/8" THICK.

FOR A LARGE GALETTE, ROLL YOUR DISK OF DOUGH TO A CIRCLE 12"-14" IN DIAMETER AND 1/8" THICK.

PLACE ON PARCHMENT LINED PAN AND STORE IN REFRIGERATOR, UNLESS YOUR FILLING IS ALREADY PREPARED AND READY TO GO. IT IS VERY IMPORTANT TO KEEP THIS DOUGH CHILLED AT ALL TIMES.



STRAWBERRY RHUBARB GALETTE

YIELDS ONE LARGE OR FOUR BABY GALETTES

1 1/2 LBS. RHUBARB
1 CUP SLICED STRAWBERRIES
3 TBSP FLOUR
1- 1 1/4 CUPS SUGAR

MELTED BUTTER
SUGAR FOR SPRINKLING

PREHEAT OVEN TO 375 DEGREES.

TRIM THE ENDS OF THE RHUBARB AND, IF THE STALKS ARE MORE THAN AN INCH THICK, SLICE THEM IN HALF LENGTHWISE. CUT STALKS INTO ONE-INCH-LONG PIECES. YOU SHOULD HAVE ABOUT FOUR CUPS RHUBARB. IN A LARGE BOWL, GENTLY TOSS THE RHUBARB WITH THE FLOUR AND SUGAR. THE AMOUNT OF SUGAR YOU USE WILL DEPEND ON HOW SWEET YOU LIKE YOUR DESSERTS AND THE SWEETNESS OF YOUR BERRIES. LET STAND UNTIL MOIST, 5 TO 10 MINUTES.

GENTLY SPREAD RHUBARB IN THE CENTER OF THE PASTRY TO A CIRCLE 9"-10" IN DIAMETER. SPREAD SLICED STRAWBERRIES ON TOP OF RHUBARB. FOR EXTRA SHINE, I LIKE TO SPRINKLE ABOUT A TABLESPOON OF SUGAR ON THE BERRIES IN SITU.

CAREFULLY FOLD THE EDGE OF THE DOUGH OVER THE FRUIT, PLEATING AS YOU GO. BRUSH THE EDGE OF THE DOUGH WITH MELTED BUTTER AND SPRINKLE WITH SUGAR FOR EXTRA CRUNCH.

BAKE UNTIL THE PASTRY IS GOLDEN BROWN AND THE FRUIT IS SOFT AND BUBBLING, 45 TO 55 MINUTES. SET ON A RACK TO COOL SLIGHTLY. SERVES 4-8.

RASPBERRIES CAN BE USED IN PLACE OF STRAWBERRIES, HOWEVER, THEY SHOULD BE TOSSED WITH THE RHUBARB RATHER THAN SPREAD ATOP, AND THE LARGER AMOUNT OF SUGAR SHOULD BE USED AS RASPBERRIES ARE MORE ACIDIC THAN STRAWBERRIES AS A RULE.

STRAWBERRY PUFF TARTLETS

A QUICK DESSERT USING OUR PUFF PASTRY.

PREHEAT OVEN TO 375 DEGREES.

ROLL THAWED PUFF PASTRY TO A SHEET ABOUT 12"x18" AND 1/8" THICK. CUT OUT DESIRED SHAPES WITH A KNIFE OR COOKIE CUTTER, REMEMBERING THAT PUFF PASTRY SHRINKS RATHER DRAMATICALLY WHEN BAKED. WE LIKE A HEART SHAPED COOKIE CUTTER THIS SIZE. PLACE CUT-OUTS ONTO A PARCHMENT-LINED SHEET PAN AND BAKE. AT TWO MINUTES, PRESS FIRMLY DOWN ON PASTRY WITH A CLEAN OVEN MITT OR TOWEL. DO IT AGAIN AFTER ANOTHER MINUTE. THEN DO IT YET AGAIN. CONTINUE BAKING ANOTHER 5-10 MINUTES, UNTIL THE TARTLETS ARE A RICH, GOLDEN BROWN. REMOVE FROM OVEN AND COOL ON RACK. WHEN COOL, SPLIT PUFFS HORIZONTALLY AND FILL WITH A SPOONFUL OF CREAM ON THE BOTTOM. FAN SLICED STRAWBERRIES OVER CREAM AND SPRINKLE BERRIES WITH A SCANT HALF-TEASPOON OF SUGAR. DOLLOP A SMALL AMOUNT OF CREAM ATOP BERRIES, THEN REPLACE PASTRY TOP AND SPRINKLE A LITTLE POWDERED

SUGAR OVER ALL, IF DESIRED. TO FILL EACH TARTLET, USE ONE OR TWO SLICED STRAWBERRIES AND ABOUT TWO TABLESPOONS LIGHTLY SWEETENED WHIPPED CREAM [OR MIX ONE PART WHIPPED CREAM WITH TWO PARTS LEMON CURD (SEE RECIPE IN VOL. 1) FOR AN EXTRA TREAT] PLUS A LITTLE GRANULATED SUGAR TO SPRINKLE. BLOOD ORANGE SECTIONS MAKE A NICE ADDITION TO THIS DESSERT, TOO. HOW MUCH YOU NEED DEPENDS ON HOW MANY YOU MAKE.

