

# Strawberry galette

PORTIONS	PREPARATION TIME	COOK TIME		
4	30 min	18-20 min		
SUGGESTED MOMENTS OF CONSUMPTION :				
Breakfast	Lunch	Brunch	Snacks	Appetizer



RECIPE CREATED BY  
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BRIDOR

## / List of ingredients



Butter Danish 59021

Quantity: 4

16 Medium sized fresh strawberries (washed and hulled)

2 1/2 tbsp Granulated white sugar

1 1/2 tbsp Brown sugar

1 tsp Cornstarch

1/2 tsp Vanilla

Pinch of salt

Egg (for egg wash)

Turbinado sugar (to garnish)

### CHEF'S TIPS

***To save time, the butter danish can be thawed overnight in the refrigerator. Just be sure to wrap the tray well to ensure they don't dry out.***

***The galettes can be made a few hours in advance and warmed when ready to serve.***

***Top the galette with a fresh strawberry compote to give the galette another layer of strawberry deliciousness!***

## / Preparation steps

### STEP 1

Allow the danishes to thaw at room temperature. In the meantime, cut the strawberries into quarters and toss with the white sugar, brown sugar, cornstarch, vanilla, and salt.

### STEP 2

Once the danishes have thawed, lift the tips open to create a square. On a piece of parchment paper (without the use of flour), roll out the danish dough until it is half the thickness that you started with. It will be sticky, but use parchment paper to flip and move the danish.

### STEP 3

Once the danish dough has been rolled out, divide the strawberry filling between the 4 pieces.

### STEP 4

Fold the edges over the strawberries creating pleats. Brush a very small amount of egg wash between each pleat as you fold and press into the fold to assist in sealing.

### STEP 5

Once the edges have been completely folded, generously sprinkle the edges with the turbinado sugar to finish.

### STEP 6

Preheat the oven at 350° F. Set the fan speed to 2 or 30% or low. Bake for 18-20 minutes.

### STEP 7

Allow to cool slightly before serving. Serve warm, topped with ice cream or crème anglaise.