

# Strawberry Galette

Laura Caulder @ Food Network

(make 2)

6 servings



## Pastry:

1 2/3 cup /210 g flour  
2 tsp sugar  
1/2 tsp salt  
2/3 cup plus 1 tbsp /150 g butter, cut into pieces  
2 to 4 tbsp ice-cold water

## Filling:

1/2 cup/50 g ground almonds, lightly toasted  
1 tbsp flour  
1/4 cup/55 g sugar, plus more for dusting strawberries  
1 1/2 lbs/675 g strawberries, hulled and halved if large  
Sweetened flavored whipped cream, for serving

Heat the oven to 400 °F.

## For the pastry:

- Mix the flour, sugar, and salt.
- Add the butter and work with the fingers to a crumbly texture.
- Mix the water in quickly until the dough just holds together.
- Pat into a disk, wrap and refrigerate half an hour.

## After the pastry has chilled:

- Mix the almonds, flour and sugar.
- Roll out the chilled dough into a circle and set on a baking sheet.
- Spread the almond mixture over, leaving a 3 inch/7.5 cm margin.
- Toss the strawberries with the additional sugar and arrange on top.
- Fold the edges of the galette dough up over the berries and bake until the crust is crisp and golden, 20 to 25 minutes.
- Serve warm with sweetened whipped cream, flavored with vanilla or cinnamon.