Strawberry and Rhubarb Galette

Prep: 35 mins
Cooking: 50 mins
Serves: 6
Makes: 1

Ingredients

- 200g chilled unsalted butter, chopped
- 2 cups (300g) plain flour
- 1/2 cup (120g) sour cream
- 1 bunch rhubarb, trimmed and cut into 4cm lengths
- 500g strawberries, hulled
- 3/4 cup (165g) caster sugar
- 2 tbsp custard powder
- Zest of 1 lemon
- 1 vanilla bean, split and seeds scraped
- 1 XL 700g Pace Farm egg yolk, beaten
- Icing sugar to dust

Rose cream:

- 500g mascarpone
- 2 tbsp icing sugar
- 1 tbsp rosewater

Method

1. Pulse butter, flour and salt in a processor. Add sour cream; pulse to a smooth dough. Chill 30 minutes.
2. Combine fruit, sugar, custard powder, zest and vanilla.
3. Roll pastry into a 35cm circle; pile fruit in the middle. Fold edges up.
4. Brush the pastry with egg yolk.
5. Bake at 180°C for 45-60 minutes.
6. Stir rose cream ingredients together; chill.
7. Cool the galette; dust with icing sugar; serve with rose cream.