Strawberry and Rhubarb Galette



Sweet, tangy and beautifully golden, this strawberry and rhubarb galette is a delicious celebration of seasonal fruit. A buttery, flaky sour cream pastry wraps around juicy strawberries and tart rhubarb, with fragrant vanilla and fresh lemon zest bringing a lovely balance of flavours. Baked until golden with a bubbling fruit centre, this rustic dessert offers the perfect combination of crisp pastry and soft, jammy fruit. Finished with a dusting of icing sugar and served alongside a delicate rosewater mascarpone cream, every slice is wonderfully indulgent. Perfect for afternoon tea, weekend gatherings or a sweet finish to any meal.

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. **Prepare the pastry.** Place the chilled, chopped butter, plain flour and a pinch of salt into a food processor. Pulse until the mixture resembles coarse breadcrumbs, with the butter evenly distributed throughout the flour.
2. **Add the sour cream.** Spoon the sour cream into the food processor and pulse until the mixture comes together to form a smooth dough. Transfer the dough onto a lightly floured surface and gently shape it into a disc.
3. **Chill the pastry.** Wrap the dough and refrigerate for approximately 30 minutes. This allows the butter to firm up and makes the pastry easier to roll out.
4. **Prepare the fruit filling.** While the pastry chills, place the trimmed rhubarb pieces and hulled strawberries into a large mixing bowl. Add the caster sugar, custard powder, lemon zest and scraped vanilla bean seeds. Gently toss until the fruit is evenly coated.
5. **Preheat the oven.** Preheat your oven to 180°C and line a large baking tray with baking paper.
6. **Roll out the pastry.** Remove the chilled dough from the refrigerator and place it on a lightly floured surface. Using a rolling pin, roll the pastry into a circle approximately 35cm in diameter. Carefully transfer the pastry onto the prepared baking tray.
7. **Assemble the galette.** Spoon the strawberry and rhubarb mixture into the centre of the pastry, spreading it evenly while leaving a generous border around the edges. Gently fold the exposed pastry edges over the fruit, overlapping the pastry as you work around the circle to create a rustic crust.
8. **Brush with egg yolk.** Using a pastry brush, lightly coat the folded pastry edges with the beaten Pace Farm egg yolk. This will help create a beautiful golden finish as the galette bakes.
9. **Bake until golden.** Place the galette into the preheated oven and bake for approximately 45–60 minutes, or until the pastry is golden and crisp and the strawberry and rhubarb filling is soft and bubbling.
10. **Prepare the rose cream.** While the galette bakes, combine the mascarpone, icing sugar and rosewater in a mixing bowl. Stir gently until smooth and creamy, ensuring the rosewater is evenly incorporated. Cover and refrigerate until ready to serve.
11. **Allow the galette to cool.** Once baked, carefully remove the galette from the oven and allow it to cool slightly on the baking tray. This gives the fruit filling time to settle and makes slicing easier.
12. **Dust and serve.** Lightly dust the cooled galette with icing sugar before slicing. Serve with a generous spoonful of chilled rose mascarpone cream for a deliciously rich and fragrant finish.