Less than 45 minutes Serves 4 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- 2 cups (500ml) frozen blueberries or strawberries (defrost slightly and drain excess juice)
- 1 egg, whisked
- Castor sugar, for sprinkling
- 1/2 packet (50g) almond flakes (or any chopped nuts will work)
- Vanilla ice-cream for serving (optional)

Method:

- 1. Preheat oven to 190°C.
- 2. Roll out pastry on a lightly floured surface to 3mm thick.
- 3. Using a sharp knife, cut 12-14cm circles out of pastry and place on a lined baking tray.
- 4. Pile berries in the centre of pastry circles, leaving a 2-3cm border all around.
- 5. Fold over edges of pastry to enclose berries (but do not cover completely).
- 6. Pinch seams to hold pastry in place.
- 7. Brush sides of pastry with egg, and sprinkle sugar and almond flakes on top.
- 8. Bake for 25-30 minutes or until golden and bubbling.
- 9. Serve galettes hot, topped with ice cream if you like.