

Less than 45 minutes

Serves 4

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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
- ½ 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.