



**Miele**

# Blueberry and pecan galette

By Miele

**1 hour**

Preparation time

**40 minutes**

Cooking time

**12 servings**

Serves

## INGREDIENTS

### Pastry

185 g (1 ¼ cups) plain flour  
60 g (½ cup) pecans  
2 tsp caster sugar  
½ tsp sea salt  
¼ tsp ground cinnamon  
125 g unsalted butter, cold, diced  
80 ml (⅓ cup) iced water

### Blueberry compote

360 g fresh or frozen blueberries  
1 tbsp corn flour  
2 tsp orange zest  
1 tbsp lemon juice  
60 g (¼ cup) caster sugar  
2 tbsp milk for glazing  
2 tbsp demerara sugar, extra

### Miele accessories

Baking tray  
Round baking tray

## METHOD

### Pastry

1. In a bowl of a food processor, place flour, pecans, sugar, salt and cinnamon and pulse to form a coarse meal texture.
2. Add butter and pulse until large crumbs form and then add the water and process until just combined.
3. Turn out dough onto a sheet of cling wrap, form into a disc, cover and chill for at least an hour.
4. Preheat oven on Intensive Bake at 170°C. Place a baking tray on shelf position 1 and allow to heat for 10 minutes.

### Blueberry compote

1. Place the blueberries, corn flour, orange zest, lemon juice and caster sugar in a bowl, toss until combined.
2. Roll out the dough on a lightly floured surface to a diameter of approximately 30 cm and 5 mm thick. This is a rustic tart; don't be too concerned about achieving the perfect shape!
3. Line a 27 cm round baking tray with the pastry. If the pastry cracks or breaks, just patch back together.
4. Pile the blueberry filling into the centre of the pastry with a 5 cm border of pastry around the edges.
5. Fold pastry edges over filling, overlapping slightly. Brush pastry with milk and sprinkle with demerara sugar.
6. Bake the galette for 40 minutes until filling is bubbling. Remove from oven and cool.

### To serve

1. Slice into 12 portions and serve with vanilla bean crème fraîche.

### Hints and tips

- The pastry can be made ahead of time and stored in the fridge, for up to 2 days, or frozen for up to a month.
- The Galette can be baked 1 day ahead and can be stored in the fridge, or at room temperature. To serve, re-heat on Intensive Bake at 120°C for 15 minutes, until warm.
- This is a very versatile tart; you can substitute cherries or your favourite seasonal fruit and nuts.