

CHEF SARA RHODES

STRAWBERRY AND CHOCOLATE GANACHE GALETTE

For the Pastry:

1 ¼ cups all-purpose flour
4 oz. butter, cut into cubes, very cold
pinch of salt
1 Tbsp. sugar
4 to 6 Tbsp. ice water, more if needed

For the Filling:

1 ½ boxes of Strawberries, hulled and sliced
1 ½ Tbsp. lemon juice
3 Tbsp. sugar
1 Tbsp. cornstarch
3 oz. dark chocolate, finely chopped
2 ½ oz. heavy cream
1 egg beaten with water
Coarse sugar



In a food processor, put in the flour, butter, salt and sugar. Pulse until mixture resembles coarse meal. Drizzle ice water evenly over mixture and pulse until dough forms a ball. Do not overwork as pastry will be tough.

Gently press dough into a 6-inch disk and place on a sheet pan lined with parchment paper. Cover and chill for at least an hour.

In a medium bowl, combine the strawberries, lemon juice, sugar and cornstarch. Set aside.

Place the chopped chocolate in a bowl.

In a saucepan, warm the cream over medium heat, removing once it reaches a low boil. Pour over chocolate and let set for about 4 to 5 minutes. Whisk until well blended.

Preheat the oven to 400 degrees.

Roll out dough into a 13-inch round on a lightly floured surface. Transfer back to the baking sheet lined with parchment paper. Sprinkle dough with a little semolina flour.

Spread the ganache over the dough, leaving a 1 1/2 to 2-inch border. Scoop the strawberries with a slotted spoon over the ganache. Don't add too much juice to avoid having it run out the sides while baking.

Fold dough in on itself to cover the outer rim of filling, pleating dough as necessary. Brush pastry with egg and sprinkle coarse sugar over crust.

Bake 25 to 30 minutes, or until crust turns golden brown. Let stand 10 minutes before serving.

Top with whipped cream.