

Blueberry Basil Galettes



Michigan Restaurant & Lodging Association
EDUCATIONAL FOUNDATION

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Ingredients

- 2 ½ cups all-purpose flour
- ¼ tsp fine salt
- 3 tbsp sugar
- ¼ cup cold vegetable shortening
- 12 tbsp cold cubed butter
- ¼ to ½ cups ice water

- 3 cups blueberries, * washed
- 3 tbsp honey
- 2 tbsp cornstarch
- 2 tsp lemon juice
- 1 ½ tbsp chopped fresh basil
- 2 tsp raw sugar
- 1-4 tbsp water
- Topping, after baking:
 - 1/3 cup crumbled goat cheese
 - Additional chopped basil
- *substitute peaches

Sift together flour, salt, and sugar. Add the shortening and work it in with a pastry cutter or fork. Add the butter and mix until it is very crumbly, like cornmeal. Add ice water a bit at a time using only enough for the mixture to form a dough. Divide dough in half, flatten each piece into a disk, wrap in plastic wrap and refrigerate about 30 minutes. Roll dough out into two 10-inch circles. Place on lined sheet pan. Toss berries with cornstarch, add honey, lemon, and basil. Place half the mixture into the center of the rolled dough. Spread out leaving 2 or 3 inches of exposed dough on the sides. Fold the dough up over filling, leaving center open. Pinch or pleat dough to avoid leaks. Bake 45 minutes at 375 degrees.

Nutritional Information	Servings 12
Calories per serving	294
Total Fat	16 g
Saturated Fat	8.8g
Cholesterol	31mg
Sodium	56mg
Total Carbohydrates	34g
Dietary Fiber	1.5g
Protein	3.2g