

the COBB® way

Mixed Berry Galette





Ingredients

For the Dough:

- 2 ½ cups All-purpose flour
- 1 teaspoon Salt
- 1 tablespoon Granulated sugar
- 1 cup (2 sticks) Unsalted butter, cold and cut into cubes
- ¼ cup Ice water

For the Filling:

- 4 cups Mixed berries (blueberries, raspberries, blackberries, or strawberries)
- ¼ cup Granulated sugar
- 2 tablespoons Cornstarch
- 1 teaspoon Lemon juice



Directions

1. In a large bowl, whisk together flour, salt, and sugar.
2. Add the cold butter cubes to the flour mixture and cut in using a pastry blender or two knives until the mixture resembles coarse crumbs.
3. Gradually add ice water, tossing with a fork until the dough just comes together. Divide the dough into two discs, wrap each in plastic wrap and refrigerate for at least 30 minutes.
4. In a bowl, combine the berries, sugar, cornstarch and lemon juice. Toss to coat.
5. Prepare and light your COBB with $\frac{1}{2}$ a CobbleStone or 5 pieces of briquettes. Place the Dome Extension first and then the Frying Pan & heat up for 5 min.
6. On a lightly floured surface, roll out one disc of dough into a 30cm circle. Mound the berry mixture in the middle of the dough, leaving a 5cm border. Fold the edges of the dough over the filling, pleating as you go.
7. Place the galette directly on the Frying pan. Close the Dome lid and cook for 20-25 minutes, or until the crust is golden brown and the filling is bubbly.
8. Let the galette cool slightly before serving. Serve warm with a scoop of vanilla ice cream or a drizzle of whipped cream.

