

# Rhubarb & Strawberry Galette

By [Ashley Alexander](#)

**Gather  
& Feast**

I believe every fruit has its perfect pairing, and for me, strawberries are rhubarb's. Together, they shine in this beautifully rustic, super delicious, and totally forgiving flaky galette. No need for perfect pastry skills—just roll it out, fold it up, and let the oven work its magic. Inside, the filling is barely sweet and silky, with a few perfectly charred, chewy edges nestled in a crisp, buttery pastry. The raw sugar crust caramelises beautifully, adding the perfect crunch.

**SERVES** 8-10 | **PREP** 30 min | **COOK** 40 min | **TOTAL** 1 hour 10 min (+ dough overnight resting time)

## INGREDIENTS

### Pastry

- 185g (1 1/2 cups) plain all-purpose flour
- 15g (1 tablespoon) castor sugar
- 2g (1/2 teaspoon) salt
- 150g salted butter, cold, in one piece (keep in the fridge until ready to use)
- 1 teaspoon apple cider or white vinegar
- 4 tablespoons cold water

### Filling

- 350g rhubarb, very thinly sliced on the diagonal
- 250g fresh strawberries, stalks removed and finely sliced

- 1 tablespoon vanilla extract or vanilla bean paste
- 110g (1/2 cup) castor sugar
- 2 tablespoons cornflour
- Small pinch of salt

### To assemble

- 1 egg, whisked with 1 tablespoon cold water
- 2 tablespoons raw sugar

### To serve

- Thick cream, whipped cream, or vanilla ice cream

## METHOD

### Pastry

1. In a large mixing bowl, combine the flour, sugar, and salt.
2. Using the coarse side of a box grater, grate the cold butter directly into the flour mixture. Toss to coat the butter evenly.
3. Add the vinegar and cold water, stirring with a spoon until the mixture just starts to come together—it will look scraggly.
4. Turn the mixture onto a large sheet of cling film (or beeswax wrap). Press it down into a rectangular shape.

5. Using your hands, fold the top half of the dough over onto itself. Rotate the dough 90 degrees and repeat 6–8 times.
6. Shape into a rough rectangle about 5cm (2 inches) thick, pressing any stray pieces into the dough. The dough should still look rough, with visible butter flecks—this is ideal for flakiness.
7. Wrap tightly and refrigerate for at least 12 hours or overnight. This resting time allows the flour to hydrate and ensures a tender, flaky pastry.

Make ahead: The dough can be refrigerated for up to 3 days or frozen for up to 2 weeks.

### **Assembling and baking**

1. Preheat the oven to 200°C/392°F.
2. Remove the pastry from the fridge just before rolling—it should be as cold as possible.
3. Lightly flour a large sheet of baking paper and roll the pastry into a 30cm (12-inch) circle. It doesn't need to be perfect. Transfer to a lined baking tray.
4. Brush the pastry lightly with some of the egg wash.
5. In a large bowl, combine all the filling ingredients, ensuring the cornflour is fully incorporated. Do this just before assembling the galette to prevent the fruit from releasing excess juice.
6. Pile the filling in the centre of the pastry and spread it evenly, leaving a 7–8cm (3-inch) border.
7. Fold the edges of the pastry over the filling, overlapping slightly to create a rustic 'wall.' Press the folds together gently.
8. Brush the pastry with the remaining egg wash and sprinkle generously with raw sugar—this creates a beautifully caramelised crust.
9. Bake for 35–40 minutes, until the pastry is golden brown and the fruit is tender with some caramelised edges.
10. Let cool on the tray for at least 30 minutes before slicing.

### **Serving**

1. Enjoy warm, at room temperature, or even cold from the fridge the next day.
2. Serve with thick cream, whipped cream, or vanilla ice cream.

## NOTES

**Keeping the pastry cold is key:** The secret to a flaky galette is cold butter. Handle the dough as little as possible, and chill it for at least 12 hours (or overnight) to allow the flour to hydrate properly.

**Don't let the filling sit too long:** Mix the fruit with sugar and cornflour only when you're ready to assemble. If left sitting, the fruit will release juices, making the galette harder to fold and potentially leading to a soggy base.

**Baking tips:** If your oven runs hot, check the galette at 30 minutes to prevent over-browning. If the edges brown too quickly, loosely cover them with foil for the last 10 minutes. But it may need the full 40 minutes to properly cook the fruit and to caramelize the crust.

**Make-ahead and storage:** Pastry: Can be refrigerated for up to 3 days or frozen for 2 weeks. Baked Galette: Keeps well in the fridge for 3 days. Reheat in a low oven for a crisp crust. Or enjoy cold from the fridge.

**Serving ideas:** Best served with thick cream, whipped cream, or vanilla ice cream.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/rhubarb-strawberry-galette>*

Let me know if you make the recipe! x **@gatherandfeast**