

# Berry Galette (Buttermilk Cornmeal Crust)

Cook: 28 to 32 minutes

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*A rustic, free-form tart with a crisp, lightly crunchy buttermilk-cornmeal crust cradling juicy, sweet-tart mixed berries—simple, elegant, and best served warm with a scoop of vanilla ice cream.*

## Ingredients

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- 1 1/4 cups (156g), plus more as needed all-purpose flour (spooned and leveled)
- 1/4 cup (30g) fine cornmeal
- 3 Tablespoons (38g) granulated sugar
- 1/4 teaspoon salt
- 1/2 cup (113g) unsalted butter (cold, cubed)
- 1/4 cup (60ml), plus more as needed buttermilk (cold)
- 4 cups (about 600g) mixed berries (fresh or frozen; do not thaw)
- 1/4 cup (50g) granulated sugar
- 1 Tablespoon (7g) cornstarch
- 1 Tablespoon (15ml) lemon juice (fresh)
- 1 large egg (beaten with 1 Tablespoon milk (egg wash))
- 1 Tablespoon milk (for egg wash)
- as needed coarse sugar (for sprinkling)

## Instructions

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1. Make the crust: In a medium bowl, whisk together the flour, cornmeal, sugar, and salt.
2. Cut in the cold butter with a pastry cutter or forks until the mixture resembles coarse, pea-sized crumbs.
3. Add the cold buttermilk and stir until the dough clumps; add 1 more tablespoon buttermilk if dough seems dry.
4. Turn crumbly dough onto a lightly floured surface; bring together with hands, shape into a ball, and flatten into a 1-inch-thick disc.
5. Wrap in plastic and refrigerate at least 1 hour and up to 3 days (or freeze up to 3 months).
6. Prepare the filling just before using: In a large bowl, gently mix berries, sugar, cornstarch, and lemon juice. Do not let sit long or the berries will release too much juice.
7. Preheat oven to 425°F (190°C). Line a large baking sheet with parchment paper or a silicone baking mat.
8. On a lightly floured surface, roll chilled dough into a 12- to 14-inch circle (any rustic shape is fine). Trim edges if desired and transfer to prepared sheet.
9. Spoon berry filling into the center, leaving a 2- to 3-inch border.

10. Fold dough edges over the fruit, overlapping as needed; press gently to seal.
11. Brush crust edges with egg wash and sprinkle with coarse sugar.
12. Bake until filling is bubbly and crust is golden brown, about 28 to 32 minutes.
13. Cool on the baking sheet for 10 minutes before slicing. Serve warm, optionally with vanilla ice cream or whipped cream.

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**Tags: Dessert, Galette, Berries, Summer, Cornmeal Crust, Pie**

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