

Late Summer Vegan Berry and Fig Galette

makes 1 galette, serves 8

ingredients

- 1 flaky vegan pastry crust (recipe below)
- 4 cups mixed berries
- 3 fresh figs, quartered
- 1 cup + 1 tablespoon unrefined sugar, divided
- 1/4 cup all purpose flour
- 1 tablespoon vanilla extract
- zest of 1 lemon, finely grated
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon freshly grated nutmeg (optional)
- 1/4 teaspoon turmeric powder
- 2-3 tablespoons non-dairy milk

method

Preheat oven to 425°F. Roll out pastry dough on floured parchment paper to a 1/4" thick round, flipping and re-flouring as needed if dough becomes sticky.

Slide dough still on parchment onto a baking sheet.

In a mixing bowl gently fold berries with 1 cup sugar, flour, vanilla, lemon zest and juice and nutmeg using a rubber spatula just until they are evenly coated.

Spoon berry filling mixture onto dough leaving about a 2" border of dough. Place fig quarters into filling. Trim rough edges of dough with a knife if you want a cleaner look. Fold and tuck dough over fruit filling.

Stir turmeric powder into non dairy milk and brush onto dough using a pastry brush. This will give the crust a golden brown color like an egg wash. Sprinkle crust and figs with reserved tablespoon of sugar.

Bake galette at 425°F for 30-35 minutes until fruit is bubbling and crust is golden brown.

Cool to room temperature before slicing. Serve warm with a scoop your favorite vanilla bean ice cream. Leftovers will keep covered at room temperature for a day. Refrigerate for longer storage.

Vegan Flaky Pastry Dough

makes 1 crust

ingredients

- 1-1/2 cups flour - all purpose or whole wheat pastry
- 1/2 teaspoon sea salt
- 7 tablespoons vegan friendly shortening (I used Nutiva brand)
- 2 tablespoons extra virgin olive oil
- ice water

method

Stir together flour and salt with fork in a mixing bowl.

Cut shortening and oil into flour mixture using your fingertips or a pastry cutter until it resembles coarse breadcrumbs with some pea sized bits.

Add ice water 1 tablespoon at a time and stir with a fork after each addition until dough comes together into a ball. The total amount of water needed will change depending on the humidity of that day. (It's been very humid here this summer and I only needed 3 tablespoons of ice water at the time I made this recipe.)

Form dough into a disc and wrap in plastic wrap or a waxed food wrap. Store dough in refrigerator if not using right away. Dough will keep refrigerated for several days or freeze for longer storage. Bring to room temperature before rolling out.