

BOYSENBERRY GALETTE TOPPED WITH VANILLA ICE CREAM

Rusty Hinges Ranch



INGREDIENTS:

- 1 Della Fattoria galette dough
- 6oz boysenberries
- 6oz blueberries
- 1 rosemary sprig, finely chopped
- 1/2 cup sugar
- 1 Tbsp all-purpose flour
- Milk - for brushing
- 3 Tbsp unsalted butter - cold, cut into small pieces
- Alec's Tahitian Vanilla Ice Cream

INSTRUCTIONS:

1. Preheat oven to 425°F.
2. In a medium mixing bowl add the blackberries, blueberries, chopped rosemary and 1/3 cup sugar (more or less depending on personal preference). Gently stir to combine then sprinkle with 1 tablespoon of flour. Mix again and set aside.
3. On a sheet of parchment paper, roll the dough into a 12" circle. Place the parchment paper and dough onto a rimmed baking sheet.
4. Scoop the blackberry mixture into the center making a small pile. Make sure to leave a 2-inch border around the edges.
5. Carefully fold the crust perimeter over the fruit filling toward the center (but not all the way), working your way around the circle, creating a barrier for the berries to bake within. Pinch together the dough at the seams so it sticks together.
6. Gently brush the exposed dough with milk and sprinkle with any remaining sugar, if desired. Dot the fruit topping with butter (optional, but adds a nice, rich flavor).
7. Bake at 425°F for 5 minutes and then reduce the heat to 375°F. Continue baking for an additional 25-35 minutes, or until the crust is golden and the filling is starting to bubble.
8. Cool and serve. Allow your baked galette to cool for 10 minutes before slicing, serving, and topping with a generous scoop of vanilla ice cream, if desired.