

Gluten-free summer galette

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As if long days, balmy nights and laid-back beach breaks aren't reason enough to love summer, then there are the sunny season's sweet, juicy stone fruits and this delightful galette.

Ingredients (serves 4-6)

Pastry

- 1 ¼ cup brown rice flour
- 1 tbsp tapioca starch
- 1 tbsp coconut sugar or Stevia
- 1 tsp xanthan gum
- ¼ tsp salt

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- 1/3 cup coconut oil, melted and cooled, plus extra for brushing
- 6 tbsp ice water, or more as needed
- 1 tbsp lemon juice

Filling

- ½ cup blueberries
- 2 peaches, stoned and thinly sliced
- 1 tbsp coconut sugar, plus extra
- 1 tsp ground cloves
- 1 tbsp apricot jam

Method

For the pastry: Combine dry ingredients together in a bowl and make a well in the centre. Gently add cooled coconut oil, 1 tbsp at a time, kneading flour and oil between your fingers to ensure coconut oil is evenly dispersed. The mixture should be sandy at first then more like crumble. Place in freezer for 10 minutes to help the coconut oil re-harden. Once coconut oil has re-set, remove from freezer and add ice water, two tablespoons at a time, gently mixing with your fingers. Once all the water is added, start to knead dough with hands. Add extra water as required and form into a ball. Flatten into a disc, wrap with cling film and rest for half an hour. Roll dough out between two pieces of baking paper, remove top piece, then rest on baking tray.

For the filling: Preheat oven to 200°C. Toss peaches and blueberries in a mixing bowl with sugar and cloves until coated. Brush pastry with apricot jam, arrange peach slices in circles or just pile into the centre then top with blueberries. Fold up the sides around the filling, making sure to pinch together any breaking bits. Freeze for 15 mins to help tart retain shape. Remove, brush with coconut oil and sprinkle with coconut sugar. Bake for 30 to 40 minutes or until crust is golden brown and peaches are bubbling. Allow to cool for 10 minutes before slicing.

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