

Blueberry Gallete

Prep 10 minutes | Chill 15 mins | Bake 30 mins | Serves 6

GF* NF SF* OF

The perfect blueberry pie with just 6 ingredients and 10 minutes prep time? Welcome to your new favourite pie - the galette!

Shortcrust Pastry

- 1 ¼ c wholemeal spelt flour
- 1 tbsp coconut sugar
- ½ tsp sea salt
- ½ c coconut milk

Blueberry Filling

- 4 c blueberries, defrosted
- 2 tbsp coconut sugar
- 2 tbsp arrowroot
- 1 tbsp lemon juice
- pinch sea salt

To top: coconut milk and coconut sugar

- 01 Preheat oven to 180°C fan bake.
- 02 Sift dry pastry ingredients in a bowl, add coconut milk, and mix until combined. Knead with your hands until it's soft and pliable then place in the fridge to chill for 15 minutes.
- 03 Meanwhile, combine the blueberry filling ingredients in a bowl and stir until coated.
- 04 On a floured board, roll the dough out into a large 30 cm circle, then place onto a lined baking tray. Pour the blueberry filling in the middle and spread out slightly, then fold the edges of the dough over around 4 cm thick. Brush a little coconut milk on the crust edges and sprinkle with coconut sugar if desired, then bake for 30 minutes or until golden. Serve with vanilla ice cream. Leftovers will keep for 4-5 days in the fridge.

* See the Notes section inside Cooking School for dietary substitutions, tips, and more.