

LIVE FRUITFULLY RECIPES

RHUBARB ROSE GALETTES

Crust:

- 90ml ice water, more as needed
- 90ml of vegan buttermilk
- 110g glutinous rice flour
- 55g GF oat flour, plus extra for rolling the dough
- 50g gmillet flour
- 45g arrowroot
- 25g tapioca flour
- 25g white chia seed, finely ground
- 20g organic granulated cane sugar
- 3/4 tsp fine sea salt
- 170 g cold, vegan butter

Filling:

- 150 g organic granulated cane sugar
- 1 vanilla bean, split lengthwise and scraped
- zest of 1 medium lemon
- 12 g arrowroot
- big pinch fine sea salt
- 340 g rhubarb, trimmed, sliced ¼" thick on the diagonal
- 20 ml rosewater
- 15 ml lemon juice
- small amount of coconut cream for brushing
- organic sugar



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INSTRUCTIONS

Make the crust:

1. *Combine the ice water and vegan buttermilk in a measuring pitcher and chill until needed. In a large bowl, combine the glutinous rice, oat, and millet flours with the arrowroot, tapioca flour, ground chia seed, sugar, and salt. Scatter the vegan butter pieces over the top, and work in with a pastry blender or your fingertips until the mixture resembles gravel, with lots of butter chunks the size of peas and almonds.*
2. *Drizzle the buttermilk mixture into the flour mixture 1 tablespoon at a time, tossing the dough with a flexible silicone spatula to moisten evenly. Add just enough water for the dough to hold together when you give it a squeeze, and add it directly to the dry floury bits that like to hang out on the bottom of the bowl; you may not need all of the mixture, or you may need to add more ice water.*
3. *Knead the dough in the bowl 10-20 times to bring it together.*
4. *Gather the dough up into a ball and wrap it loosely in plastic wrap, and flatten it into a disk. Chill the dough 30 minutes.*
5. *On a lightly floured surface, press and roll the dough into a square, then cut the square in thirds both ways to make 9 squares. Roll each square into a circle 6" in diameter and ⅛" thick. Use a pizza wheel to trim the dough into an even round, and stack the rounds on a plate, dusted with a bit of flour to prevent sticking. Chill until cold, 30 minutes, or wrap and chill up to 1 day.*
6. *Position racks in the center and upper third of the oven and preheat to 215°C. Line two large, rimmed baking sheets with parchment paper.*

Make the filling:

1. *Place the sugar in a medium bowl. Add the vanilla seeds and lemon zest and rub with your fingertips until the sugar is moistened. Whisk in the arrowroot and salt. In a large bowl, combine the prepared rhubarb and toss with the rosewater and lemon juice.*
2. *Lay the dough rounds on the prepared baking sheets and let stand for a few minutes to soften a bit. Have the coconut cream wash and coarse sugar standing by. Toss the fruit mixture with the sugar mixture to coat. Divide the mixture among the dough rounds, mounding it in the center and leaving 1" on all sides. Fold up the edge of each dough round around the fruit, leaving a 2" window in the center and pleating the dough as you go, and press down to flatten slightly. Tuck in some of the extra fruit, and spoon over any juices left in the bowl. Brush the edges of the dough with the coconut cream and sprinkle with the sugar.*
3. *Bake the galettes until the dough is golden and crisp and the fruit is bubbling, rotating the pans top to bottom and front to back halfway through, 30-35 minutes total. While still hot, remove the galettes from the baking sheet to a cooling rack. Let cool to warm, then serve with whipped almond cream or ice cream, if you like.*



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