



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Peaches

Peach Blueberry Galette

Ingredients:

3 large peaches, seeded and sliced $\frac{1}{2}$ an inch thick

$\frac{1}{2}$ cup blueberries

$\frac{3}{4}$ cup granulated sugar

Dough for 1 deep dish pie crust

2 Tbs cornstarch

1 tsp vanilla

1 egg white

1 tsp dried basil

Turbinado sugar

Directions:

Preheat your oven to 350F. Line a large cookie sheet with parchment paper. Roll the dough out 10-11 inches and center on the baking sheet. Set aside.

In a large mixing bowl, whisk together the granulated sugar and cornstarch. Add the sliced peaches, blueberries, and vanilla. Mix well. Starting 1 $\frac{1}{2}$ inches away from the edge of the pie dough line the peaches in a circle going all the way around repeating with a second arrangement of peaches in the center of the pie dough. Gently fold in the outer edges of the dough over the peaches gently pinching the folds as they overlap. Brush the pie dough with egg white then dust with turbinado sugar. Sprinkle dried basil over the entire galette. Bake for 45 minutes.