

Strawberry Rhubarb Tarragon Galette

Quite simply, I'm mad for this tart. It indulges my affection for less-sweet desserts and allows me to use up some of the tarragon overtaking my garden. The tarragon notes here are actually quite subtle, so feel free to use a bit more in the filling and pastry, if you like.

Makes 6 servings

1 pound strawberries, hulled and halved
1/2 cup sliced rhubarb (fresh or frozen, 1/2" slices)
1/3 cup granulated sugar
10 (or more) frilly tarragon leaves, minced

1-1/4 cups all-purpose flour
1/2 teaspoon kosher salt
1 teaspoon minced tarragon, or more
7 tablespoons cold unsalted butter, cut into large dice
3 tablespoons ice water
1/2 teaspoon white vinegar

1 tablespoon all-purpose flour, plus more for rolling
2 tablespoons heavy cream
Coarse sugar (like demerara), or use granulated sugar, for sprinkling
Powdered sugar and a few additional tarragon leaves, for serving

{Prep the filling} In a large bowl, toss the strawberries, rhubarb, sugar, and 10 minced tarragon leaves. Set aside for at least 30 minutes or up to 1 hour. (Otherwise, refrigerate.)

{Prep the pastry} In a food processor, pulse the flour, salt, second helping of minced tarragon, and butter until the size of peas. With the machine on, add the ice water and vinegar through the feed tube and process just until the dough forms a ball. Remove from the processor, press into a 4" diameter disk (3/4" high), wrap in plastic, and refrigerate for 30 minutes to 1 hour.

{To assemble and bake} Preheat the oven to 425°. On a floured board, roll out the dough into an 11" round. Transfer to a parchment-lined rimmed baking sheet. Toss the berry mixture with the 1 tablespoon flour to coat, then scrape the fruit into the center of the dough, piling a bit and leaving a 2" border. Pleat in the ends toward the center, leaving a 4" peekaboo window of exposed fruit. Brush the dough with the cream and sprinkle lightly with coarse sugar. Bake for about 40 minutes (check at 35), until the crust is nicely browned and the fruit bubbles vigorously. Cool completely.

{To serve} Sift with powdered sugar and flutter with more tarragon leaves.