

Galette in the Lynx Napoli Oven

Ingredients:

- Half sheet puff pastry
- 4 cups blueberries divided
- ½ cup AP flour
- 1 ½ cups sugar divided
- ½ teaspoon cinnamon
- 1 teaspoon vanilla extract
- Lemon juice of half of lemon

Egg wash

- 1 egg
- 1 tablespoon heavy cream

Method:

1. Let your Napoli oven come to temperature at 350 degrees.
2. Add 2 cups of blueberries, 3/3 cups of sugar, cinnamon and lemon juice in a saucepan and cook for 10 min on low stirring occasionally.
3. Toss in a bowl the remaining blueberries with the remaining ¾ cup of sugar along with the flour.
4. Once blueberries are well coated add them to your saucepan and cook for another 10 minutes on low.
5. After the total of 20 min cooking process, chill berry mix completely in fridge. This may take up to 2 hours.
6. Once chilled add about 1 ½ cup of berry mix into the center of your puff pastry. You then fold all edges towards the center leaving a window of blueberries at the top.
7. Brush with egg wash and coat with any large crystal sugar.
8. Bake for 30 to 40 minutes. Once your galette is done baking let it rest for 1 hour and serve with ice cream.