



Marbled Chocolate and Strawberry Galettes

READY IN



45 min.

SERVINGS



10

CALORIES



451 kcal

SIDE DISH

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 1 large egg yolk
- ☐ 2 tablespoons ice water ()
- ☐ 3 tablespoons currant jelly red
- ☐ 0.5 teaspoon salt
- ☐ 6 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 2 pint baskets strawberries hulled halved lengthwise
- ☐ 0.3 cup sugar
- ☐ 0.8 cup butter unsalted chilled cut into 1/2-inch pieces ()

- ☐ 1 teaspoon vanilla extract
- ☐ 1 tablespoon water
- ☐ 7 tablespoons whipping cream
- ☐ 2 ounces chocolate white finely chopped (such as Lindt or Baker's)

Equipment

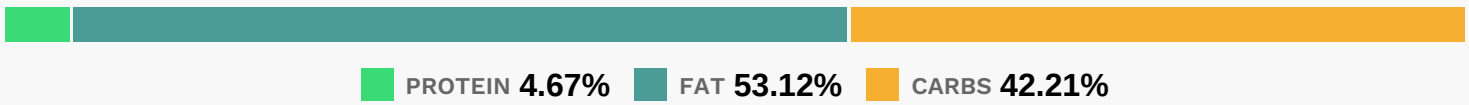
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ double boiler

Directions

- ☐ Blend flour, sugar and salt in processor.
- ☐ Add chilled butter and cut in using on/off turns until mixture resembles coarse meal.
- ☐ Add 2 tablespoons ice water and vanilla extract and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into rectangle. Wrap dough in plastic and refrigerate at least 1 hour. (Can be prepared 2 days ahead.
- ☐ Let soften slightly at room temperature before rolling out.)
- ☐ Preheat oven to 375°F.
- ☐ Roll out dough on floured sheet of parchment paper to 16x8-inch rectangle.
- ☐ Transfer dough on paper to large baking sheet. Fold 1-inch border of dough over to form edge on all sides. Fold 1/2 inch of edge over on all sides again, forming thick raised edge; press slightly to adhere. Pierce crust and raised edges all over with fork. Freeze crust 15 minutes.
- ☐ Whisk egg yolk with 2 teaspoons whipping cream in small bowl.
- ☐ Brush egg glaze over crust edges.
- ☐ Bake crust 15 minutes.

- ☐ Brush edges again with egg glaze.
- ☐ Bake crust until golden brown and baked through, about 15 minutes longer. Cool crust completely on baking sheet.
- ☐ Bring 6 tablespoons cream to simmer in small saucepan.
- ☐ Remove from heat.
- ☐ Add bittersweet chocolate and whisk until melted and smooth.
- ☐ Let stand until cool, thick and spreadable, about 45 minutes.
- ☐ Spread chocolate over bottom of crust.
- ☐ Stir white chocolate and remaining 1 tablespoon cream in top of double boiler set over barely simmering water until melted and smooth.
- ☐ Remove from over water. Cool slightly.
- ☐ Drizzle over bittersweet chocolate in galette. Using tip of knife, swirl white chocolate into dark chocolate to marbleize.
- ☐ Let stand at room temperature until chocolate sets, at least 1 hour and up to 6 hours.
- ☐ Stir red currant jelly and 1 tablespoon water in small saucepan over medium heat until mixture boils.
- ☐ Remove from heat. Arrange strawberry halves in border around edge of chocolate filling.
- ☐ Brush some of jelly glaze over strawberries. (Can be made 3 hours ahead.
- ☐ Let stand at room temperature.) Slice galette crosswise.
- ☐ Garnish with fresh mint sprigs, if desired.

Nutrition Facts



Properties

Glycemic Index:31.01, Glycemic Load:24.02, Inflammation Score:-7, Nutrition Score:13.468260713246%

Flavonoids

Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg Petunidin: 0.1mg, Petunidin: 0.1mg, Petunidin: 0.1mg, Petunidin: 0.1mg Delphinidin: 0.29mg, Delphinidin: 0.29mg, Delphinidin: 0.29mg, Delphinidin: 0.29mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 23.52mg, Pelargonidin: 23.52mg

23.52mg, Pelargonidin: 23.52mg, Pelargonidin: 23.52mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 2.94mg, Catechin: 2.94mg, Catechin: 2.94mg, Catechin: 2.94mg Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg Epicatechin: 0.4mg, Epicatechin: 0.4mg, Epicatechin: 0.4mg, Epicatechin: 0.4mg Epicatechin 3-gallate: 0.14mg, Epicatechin 3-gallate: 0.14mg, Epicatechin 3-gallate: 0.14mg, Epicatechin 3-gallate: 0.14mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg Naringenin: 0.25mg, Naringenin: 0.25mg, Naringenin: 0.25mg, Naringenin: 0.25mg Kaempferol: 0.47mg, Kaempferol: 0.47mg, Kaempferol: 0.47mg, Kaempferol: 0.47mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg Gallocatechin: 0.03mg, Gallocatechin: 0.03mg, Gallocatechin: 0.03mg, Gallocatechin: 0.03mg

Nutrients (% of daily need)

Calories: 450.66kcal (22.53%), Fat: 26.94g (41.44%), Saturated Fat: 16.22g (101.4%), Carbohydrates: 48.15g (16.05%), Net Carbohydrates: 44.15g (16.05%), Sugar: 22.56g (25.07%), Cholesterol: 69.04mg (23.01%), Sodium: 132.28mg (5.75%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Caffeine: 14.63mg (4.88%), Protein: 5.33g (10.65%), Vitamin C: 56.26mg (68.2%), Manganese: 0.77mg (38.36%), Folate: 72.93µg (18.23%), Selenium: 12.13µg (17.32%), Fiber: 4.01g (16.02%), Vitamin B1: 0.23mg (15.66%), Copper: 0.31mg (15.49%), Iron: 2.73mg (15.17%), Vitamin A: 625.88IU (12.52%), Magnesium: 49.92mg (12.48%), Vitamin B2: 0.21mg (12.3%), Phosphorus: 121.89mg (12.19%), Vitamin B3: 2.04mg (10.22%), Potassium: 305.45mg (8.73%), Vitamin E: 0.99mg (6.58%), Zinc: 0.89mg (5.9%), Calcium: 55.43mg (5.54%), Vitamin K: 5.44µg (5.18%), Vitamin B5: 0.41mg (4.11%), Vitamin B6: 0.08mg (3.79%), Vitamin D: 0.52µg (3.43%), Vitamin B12: 0.14µg (2.35%)