

BLUEBERRY CHEESECAKE GALETTE

Serves 6 to 8.

Pastry:

1 3/4 cups flour
2 T. sugar
1 tsp. cider vinegar
Pinch salt
1/2 cup unsalted butter, diced and chilled
1 large egg mixed with 2 T. water

Filling:

2 cups fresh blueberries
1/3 cup plus 2 T. sugar, divided use
1 T. fresh lemon juice
4 tsp. cornstarch
1-8 oz. pkg. cream cheese, softened
1 large egg plus 1 egg yolk, divided use
Pinch freshly grated nutmeg
Coarse sugar for sprinkling

1. For the pastry. Place flour, sugar, vinegar and salt in a food processor and pulse to combine. Add the cold butter and pulse until butter in pea-sized. Add egg/water mixture and pulse until dough just starts to form. Turn out onto a piece of plastic wrap; shape into a disk, wrap tightly and refrigerate until firm, at least 1 hour.
2. Place dough between two sheets of parchment paper and roll out into a 12-inch round. Set on a baking sheet and refrigerate until ready to form.
3. For the filling, toss blueberries with 1/3 cup sugar, lemon juice, cornstarch and salt. In another bowl, whisk cream cheese, egg yolk, 2 T. sugar and nutmeg.
4. Remove dough from refrigerator and peel off top sheet of parchment. Spread half the cream cheese mixture over the dough, leaving a 2-inch border. Top with blueberries. Fold edge of dough over filling. Drizzle with remaining cream cheese mixture; refrigerate 30 minutes.
5. Put a second baking sheet in the oven in the lower third, upside down. Preheat the oven to 425 degrees. Whisk the whole egg and use to brush the exposed crust; sprinkle with coarse sugar. Place the baking sheet directly on the hot baking sheet in the oven and bake until crust is golden, 20 to 25 minutes. Let cool slightly before serving.