

# upclose & tasty

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## *Pear and Blackberry Galette with Rosemary*

### **Ingredients**

- 1 chilled pre-made pie crust*
- 2 tablespoons sugar*
- 2 packages (12 ounces each) fresh blackberries*
- 2 pears, peeled and thinly sliced*
- 1.5 teaspoons chopped, fresh rosemary*

### **Preparation**

- 1. Preheat oven to 425 degrees.*
- 2. Mix the blackberries, sliced pears, 2 tablespoons sugar and rosemary in a bowl.*
- 3. Roll the dough out into a circle with 8 or 9 inches in diameter.*
- 4. Transfer the pastry carefully to a baking sheet lined with parchment paper.*
- 5. Add the blackberry and pear mixture in the center of the pastry, leaving a 1.5 inch border for folding the crust.*
- 6. Gently fold the edge of the crust in towards the blackberries creating a wall to help prevent juices from flowing out.*
- 7. Glaze the sides of the crust with a little water using a pastry brush and sprinkle with additional sugar.*
- 8. Bake in the oven for 20 minutes or until the galette crust is golden and the fruit is bubbly.*
- 9. Let cool for 10 minutes before slicing.*
- 10. Serve with vanilla gelato, if desired.*

**Enjoy!**