



## Rhubarb Frangipane Galette

The rustic shape of the galette makes it an easy beginner pastry as you don't have to fuss with it too much. This will make double the frangipane you need for this recipe. You can divide it and put the other half in the freezer to use in a last-minute galette crisis.

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MAKES ONE 12-INCH  
GALETTE

### For the galette dough

2 ¼ cups (280 grams)  
all-purpose flour  
1 tablespoon sugar  
½ teaspoon kosher salt  
1 cup (227 grams) cold  
butter  
6–8 tablespoons ice water

### For the rhubarb

4 long stalks rhubarb  
1 ½ teaspoons orange zest  
3 tablespoons sugar

### For the frangipane

227 grams (one standard  
package from the  
grocery) almond paste  
½ cup (113 grams) cold  
butter  
2 tablespoons sugar  
1 tablespoon all-purpose  
flour  
1 egg

### For the egg wash

1 egg yolk  
¼ cup heavy cream or whole  
milk  
2 tablespoons demerara or  
granulated sugar

### For the glaze

¼ cup apricot jam  
¼ cup water

To prepare the dough, in a medium bowl, whisk together the flour, sugar, and salt.

Pull the butter straight from the fridge and cut into tablespoons. Using a food processor, or using your hands and working quickly, rub the flour into the butter until the butter is roughly the size of peas. Again, working quickly, add the ice water tablespoon by tablespoon until the mixture comes together into a ball. It shouldn't be crumbly, but it shouldn't be too sticky either.

Pat the dough into a circle a couple inches thick, wrap with plastic, and chill for 1 hour.

Preheat the oven to 400 degrees Fahrenheit.

Prepare the filling by cutting the rhubarb into pieces 2 inches long, on a bias. Combine in a bowl with the orange zest and sugar, and let stand for at least 20 minutes before arranging in the galette.

To prepare the frangipane, use a stand-up mixer or large bowl. Blend almond paste, butter, sugar, and flour on medium speed until thoroughly combined and fluffy. Then add the egg and beat until combined.

Roll the dough out into a 16-inch circle/oval situation. It doesn't have to be perfect—that's the beauty of a galette.

Spread the frangipane into an even layer, starting from the center of the dough and leaving about a 2-inch border between the frangipane and the edge of the disc.

Arrange the rhubarb in any geometric pattern you desire, or else in a big, beautiful heap on top of the frangipane. You really can't go wrong.

Mix egg yolk and heavy cream/whole milk. Brush onto pastry and sprinkle with demerara or granulated sugar, whichever you have on hand.

Bake for 40 minutes, or until nicely browned. Let the galette cool for about 20 minutes. While it cools, prepare the glaze.

In a small saucepan, combine apricot jam with water. Bring to a gentle simmer and then remove from heat. Let sit for about 10 minutes.

When the tart has cooled a bit, brush the fruit with the glaze. The galette is delicious with a dollop of Greek yogurt, crème fraîche, or vanilla ice cream.

## Pea Salad with Quinoa, Feta, and Herbs

Vibrant green peas and toasted, fluffy quinoa salad topped with a decadent creamy feta spread. Both the quinoa and the feta cheese spread can be made ahead of time, making this a great salad for entertaining. The feta spread is also delicious as a dip, on toast, with eggs, or atop a vegetable hash. Pea vines are usually available in the spring and can be found at most Asian markets and many farmer's markets. If they are unavailable, fresh spinach or arugula could be substituted.

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SERVES 4

### For the quinoa

1 tablespoon olive oil  
2 cloves garlic, minced  
1 cup quinoa  
1 ½ cups water  
Salt, to taste

### For the feta spread

¾ cup feta cheese, crumbled small  
½ cup Greek yogurt or labneh  
1 tablespoon olive oil  
Salt, to taste  
Black pepper, to taste

### For the peas

1 tablespoon olive oil  
1 clove garlic, smashed  
1 cup snap peas, ends trimmed and top string peeled off  
Salt, to taste  
Black pepper, to taste  
1 cup water  
½ cup English peas, fresh or frozen  
2 cups gently packed pea vines, discard tough vine, use leaves  
½ cup scallions, thinly sliced green part (discard bottoms, which are stronger in onion flavor)  
¼ cup fresh Italian parsley, chopped  
¼ cup fresh dill, chopped  
Juice of 1 ½ lemons  
Olive oil  
Finishing salt, like Maldon sea salt flakes

I like to use a heavy cast iron pot with a snug-fitting lid to cook grains like this. Use a 6-quart pot, as this will allow for the grains to expand properly and not be too crowded. To cook the quinoa, over medium-low heat, warm olive oil until shiny. Then add garlic, stirring constantly to not burn. Sauté garlic until fragrant and lightly toasted. Add quinoa and stir to incorporate. Add water and bring to a boil. Then place lid on and turn heat to low. Simmer for 15 minutes, then turn off heat and allow to sit for 10 minutes before opening the lid. Fluff grains, then knock them out into a bowl, and set aside to cool.

Next make the feta spread by combining the feta cheese with yogurt, olive oil, salt, and pepper. Set aside.

Heat up a large sauté pan over medium-high heat, add olive oil, and once it shimmers add in garlic and snap peas. Season them with salt and pepper and then drop in a cup of water to steam them. Cover with a lid and turn off the heat. After 2–3 minutes, remove the peas and cool down. They should be slightly charred and bright green in color. Set aside to cool down.

Prepare a medium-sized bowl with ice water. For English peas, whether fresh or frozen, boil a small pot of salted water, add peas and cook until they float to the top, about 2–3 minutes. Then strain the peas and put them into the ice water. Drain them and keep them in small bowl with a paper towel underneath to soak up the liquid.

In a large bowl, add the pea leaves, snap and English peas, scallions, parsley, and dill. Mix well. Drizzle lemon juice and olive oil. Add salt and pepper to taste.

In a large salad bowl, spread the quinoa on the bottom. Next layer the greens and peas on top of the quinoa. Any liquid left on the bottom of the bowl should be poured over the greens and quinoa. Top with the feta cheese spread in the center of the greens. I like to do this so that everyone can snag however much cheese they want. Top with a little more olive oil and finishing salt and serve immediately.

RECIPE BY DANNY