

Now, some of you might think this dessert is a bit of a crazy idea, but don't knock it till you try it! Baking on the barbecue a great way to avoid heating up the house in the hot summer months.

Galettes are free-form pies that are super easy to make and rustic in appearance. They can have sweet or savoury fillings. I have decided to fill this galette with a mixture of locally grown, Ontario summer fruit.

We are so fortunate to live in an area that is surrounded by such fertile farmland and the best way to support our local farmers is by purchasing their seasonal produce!

Barbecued fruit galette

Ingredients

(serves 4)

- 1 pie shell in foil plate, 23cm/9inch in size (if frozen, thaw in the fridge overnight)
- 2 cups Ontario summer fruit, washed and cut bite size (I used plums, blueberries and raspberries)
- 2 tbsp flour
- 2 tbsp white sugar
- 1 tbsp butter
- 1 tbsp brown sugar

Pull the pie crust from the fridge and allow to sit at room temperature for about 15 minutes, turn the BBQ on and heat to 400F(I used all of my gas burners on low heat)

In a bowl combine the mixed fruit with the flour and white sugar, place in the pie shell (still in it's foil plate)

Gently fold the pastry edges over to form the galette, dot the top of the fruit with the butter and sprinkle over brown sugar

Place a piece of tin foil that is larger than the foil plate, shiny side down on the grill, place the galette on top and close the lid



Open the lid and rotate the pie a quarter turn every 5 to 6 minutes to ensure even baking (keep an eye on the temperature of your barbecue!), bake 25 to 30 minutes until the crust is evenly browned and the fruit is bubbling, eat warm or cooled, enjoy!

Note: All barbecues vary in heat, so please use these instructions as a guideline only!

—Sarah Visheau is a Red Seal certified Chef, trained at Stratford Chef School (graduated with honours 1999). From Hamilton, she has worked within the food industry across Ontario, parts of Australia and recently moved to Georgetown. She has worked in restaurants, food shops, catering, on a cookbook and a magazine. She also teaches cooking classes and does demonstrations. This spring, she started a food blog. Using local and seasonal ingredients, she develops recipes, styling the food and photographing her creations. If you would like to read more about her edible experiences in and around Halton Hills, or would like to look up one of her quick recipes, please check out her blog at www.visheaus.blogspot.com or search Sarah's Culinary Adventure. If you have any questions, please email her at visheaus@hotmail.com.

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