

## Rye Pastry- for sweet or savory galettes

Recipe by Dawn Woodward

Yield: 2 12" tarts/ approx. 15 individual galettes

5 ¼ cups/580 grams whole grain rye flour

¼ cup/60 grams sugar, organic

½ teaspoon/4 grams salt

1# butter, unsalted

4 eggs

Combine dry ingredients and cut in the butter until crumbly. Whisk together the eggs in a small bowl and add to the pastry. Mix until mixture is evenly wet. Divide into three ounce portions for individual galettes.

My favorite filling is tart apple slices mixed with crème fraiche and a touch of sugar.

Brush tarts with egg and sprinkle with sugar.

For savory filling- new potatoes, fresh cheese and chives, plenty of salt and pepper.

Bake 375 for 25 minutes, tarts should be firm and well-browned.