

# GALETTE DES ROIS AKA KING CAKE

I likened this to one of those almond croissants you can buy in the shops, just without the faff. Super easy to make and in this recipe, we use shop bought puff pastry. My only advice is to make double. The end result is slightly on the smaller side so whilst this is great to make if you're hosting this Christmas, make two to ensure your guests (and most importantly, you) have enough to eat.

Recipe Makes: 1 x 20 cm Galette

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## PASTRY

400 g Puff Pastry  
1/2 Egg Yolk, to glaze

## FILLING

75 g Unsalted Butter\*  
75 g Icing Sugar  
75 g Ground Almonds  
1 Whole Egg  
1 Egg Yolk  
1 tbsp Dark Rum

## GLAZE

1 Egg  
1 Egg Yolk  
1 1/2 tsp Single Cream

\* room temp

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- To begin, lightly flour your work surface. Divide the pastry into two and roll out to 3mm thick.
- Cut out a 20 cm circle for the base from one sheet and a 22 cm circle for the top out of the other sheet. Transfer to a baking sheet and pop into the fridge for about 30 mins to firm up, making it easier for you to construct the galette later.
- In the meantime, make the almond cream by whisking all the ingredients together in a large bowl and mixing until you have a smooth texture. Transfer the cream to a piping bag and pop in the fridge until needed.
- Once your pastry has chilled, place the largest pastry disc onto a baking sheet.
- Brush the reserved beaten egg yolk for the pastry around the edge (approx. 2cm border).
- Pipe the almond cream into the centre and then with a palette knife, spread the cream into an even circle up to the 2 cm egg yolk border.
- Drape the remaining circle of pastry neatly on top. Press on the edge to seal the pastry.

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- With a knife, score the outside edge of the pastry all around to trim. This will completely seal the two rounds of pastry. Use the back of a spoon or a fork to press down on the pastry border to create a decorative finish.

- Chill the galette for 1 hour in the freezer to firm up the pastry to reduce any pastry shrinkage. Preheat oven to 180°C/350°F/Gas Mark 4.

- Mix the beaten egg yolk and cream for the glaze before brushing over the galette using a pastry brush.

- With the side of a fork or back of a knife, start from the centre of the Galette and score a curved line up to the edge of the pastry. Repeat all the way around.

- Bake the galette for 45 minutes until beautifully golden brown.

- Leave it to rest for 5 minutes before serving.