

Galette des rois

Ingredients

For the puff pastry

- 400g/14oz ready-rolled all-butter puff pastry
- 1 free-range egg yolk, for glazing

For the almond cream

- 75g/2½oz unsalted butter, at room temperature
- 75g/2½oz icing sugar
- 75g/2½oz ground almonds
- 1 free-range egg
- 1 free-range egg yolk
- 1 tbsp dark rum, cognac or Amaretto

Preparation method

1. For the puff pastry, cut a 20cm/8in diameter circle from one sheet of pastry for the base. Cut a 22cm/8½in diameter circle out of the other sheet for the top. Wrap the pastry in clingfilm and refrigerate for a minimum of one hour. (If you roll out a block of pastry then you must rest it to prevent any retraction while cooking.)
2. For the almond cream, in a large bowl, whisk all the ingredients together to a smooth texture; set aside in the fridge until the pastry has rested.
3. To make the galette, place the pastry base onto a plate. Spoon the almond cream into the centre of the puff pastry. With a palette knife spread the cream into an even circle leaving a 2cm/1in gap from the edge.
4. Brush some of the beaten egg yolk mixture around the edge and carefully drape the top circle of pastry neatly over the almond cream. Press gently to expel any air bubbles and using your thumb seal the pastry all around the edge.
5. Chill the galette in the fridge or freezer for one hour to firm up the pastry.
6. Place a pizza stone, or heavy baking tray in the oven and preheat to 180C/375F/Gas 4.
7. When the galette has chilled, remove it from the fridge. Trim the edge with a sharp knife so that it rises evenly. If the pastry is warm, you will compress all the layers of dough and butter and the pastry will not rise – for this to happen you have to cut it cold.
8. With the blunt edge of a knife crimp the outside edge of the pastry all around. This will completely seal the two rounds of pastry and also give an attractive presentation. Here you can use your artistic flair.
9. Brush the galette with the beaten egg yolk. With the side of a fork or

over 2 hours

preparation time

30 mins to 1 hour

cooking time

Serves 4-6

By Raymond Blanc
From Raymond Blanc's
Christmas Feast

This is a marvelous party dessert as it is the custom to hide two little figurines in the almond cream. The ones who find them will become the King and Queen for the day and of course have all of their wishes realized. It is also a remarkably simple dessert as you can buy the puff pastry and the almond cream takes just a few minutes to make.

Top recipe tip

The dessert can be prepared one day in advance and re-heated before serving. It will taste best cooked one or two hours before. Vary the dessert by adding grated lemon or orange zest to the almond cream. Or top the almond cream with pan-fried pears, quinces or apples. Alternatively, you could add some pistachios or other nuts, or grate some chocolate on top of the almond cream.

blunt edge of a knife, start from the centre of the galette and score a spiral right up to the edge of the pastry. Repeat this to achieve an attractive design (if you feel unsure you could just simply criss-cross the top of the galette).

10. Transfer the galette carefully to a peel or thin baking sheet, slide onto the preheated pizza stone and bake in the oven for 45 minutes.
11. Leave it to rest for five minutes before serving in slices.