

# GALETTE DES ROIS



MAKES 2 GALETTES  
SERVES 6 EACH

## VANILLA CUSTARD

2 C WHOLE MILK  
1 VANILLA BEAN  
6 EGG YOLKS  
⅓ C GRANULATED SUGAR  
⅓ C CORN STARCH  
3 ½ TBSP BUTTER

## ALMOND CREAM

YIELDS 24 ½ OZ (700g)  
1 ½ STICKS + 2 TBSP BUTTER  
2 PACKED C ALMOND POWDER  
1 ⅓ C POWDERED SUGAR  
2 EGGS  
2 TBSP CORN STARCH

## PUFF PASTRY

4 CIRCLES PUFF PASTRY, 9"  
DIAMETER AND 1/8" THICK

## CHARM INSIDE CAKE

1 CERAMIC FÈVE (CHARM), BEAN  
OR ALMOND PER CAKE

## ABOUT THE GALETTE DES ROIS

The *King's Cake*, a traditional *French* dessert served to celebrate the *Epiphany*, is a baked pie filled with frangipane, a sweet almond-flavored custard. A small charm or bean is hidden in the pie and the person who gets the lucky slice is crowned king for a day.

This amount of filling will make two galettes for six people. Make both and keep one in the freezer for another party. Since the celebration lasts about three weeks and is so much fun and delicious, you will want to share it with different friends and family. The frangipane can be made in advance up to two days ahead of building the galette and baking it.

You will need four circles of puff pastry 9 inches in diameter and 1/8 inch thick. Keep the rolled dough in the refrigerator as long as possible because the butter in the dough will quickly melt and soften the dough, which would make it difficult to work with.

Use ceramic fèves (charms), beans or almonds: one for each galette to hide inside.

Simple syrup for glazing

Frangipane is 1/3 vanilla custard and 2/3 almond cream

## STEP 1 MAKE THE CUSTARD

Begin with combining the egg yolks with the sugar and corn starch, mix well until there are no lumps.

Slowly bring the milk to a boil with the vanilla bean cut in two. Make sure to scrape off the little grains from the bean to release flavor in the milk. After the milk has boiled you can discard the bean.

Pour half of the milk over the yolks, stir well until the sugar and yolk have dissolved completely. Pour this part back in the milk that remained in the pot and place on medium heat to thicken and cook. You can use either a whisk or a wooden spatula to stir constantly until the consistency is the one of a thick custard.

Remove from the heat and pass through a sieve into a large dish. Add the butter while still hot. Cover with plastic film touching the whole surface of the custard so it doesn't dry out while cooling in the refrigerator.

MAKES 2 GALETTES  
SERVES 6 EACH

#### VANILLA CUSTARD

2 C WHOLE MILK  
1 VANILLA BEAN  
6 EGG YOLKS  
¾ C GRANULATED SUGAR  
½ C CORN STARCH  
3 ½ TBSP BUTTER

#### ALMOND CREAM YEILDS 24 ½ OZ (700g)

1 ½ STICKS + 2 TBSP BUTTER  
2 PACKED C ALMOND POWDER  
1 ½ C POWDERED SUGAR  
2 EGGS  
2 TBSP CORN STARCH

#### SIMPLE SYRUP

½ C SUGAR  
½ C WATER

#### PUFF PASTRY

4 CIRCLES PUFF PASTRY, 9"  
DIAMETER AND 1/8" THICK

#### CHARM INSIDE CAKE

1 CERAMIC FÈVE (CHARM), BEAN  
OR ALMOND PER CAKE

#### STEP 2 MAKE THE ALMOND CREAM

Pass the almond powder, powdered sugar and corn starch through a sieve.

Whisk the butter until creamy and add the dry mix little by little.

Add the eggs one at a time.

To make the frangipane add 12 ¼ oz. (350g) of cold vanilla custard to the almond cream, mix well.

Separate the frangipane in two ( 18 1/2 oz / 525g X 2) and transfer to two piping bags. Cut the tip to obtain a 1 inch diameter opening.

#### STEP 3 MAKE THE SIMPLE SYRUP

Combine ½ cup water and ½ cup sugar in a small pan. Bring to a boil to dissolve the sugar, then cook down.

#### STEP 4 BUILDING THE GALETTE

Place two of the circles of puff pastry on two separate pieces of parchment paper on your working surface. Keep the two other circles in the refrigerator. Grab your piping bags of frangipane which you will spread on the dough, one piping bag for one circle of dough. Starting from the center of the circle, start piping a circle on the puff pastry until you come out to the edges but making sure to leave 2 inches of dough uncovered so you can seal the pie with the top circle.

Place the ceramic fève or bean or almond toward the edge so that the suspense of the discovery is kept longer and also because when you cut the slices you will less likely cut into it if it lies on the outer circle.

Brush the side of the circle that has been left uncovered with frangipane with cold water in order to seal the galette with the second circle.

Pull out of the refrigerator the two left circles of rolled dough and place each of them on top of each snail of frangipane. Make sure no air bubbles are left between the top dough and the frangipane and gently press with your fingers the sides to seal the galette.

With the unsharpened side of a small knife push the side of the galette from the outside towards the center while pressing down with your thumb.

With that same knife draw your design on top.