



FRENCH KINGSCAKE



50MIN | LEVEL



PREPARATION

- Preheat the oven to 200°C.
- For the cream : mix the almond powder with the caster sugar, add the softened butter and finally the beaten eggs.
- Place a piece of puffpastry on the baking sheet, spread the cream on it while avoiding the sides. If you wish to include the traditional «fève» (porcelain figure), you can do so at this point: Simply nestle it in the cream. The person who finds the «fève» becomes the queen/king of the evening and often gets a paper crown.
- Place the second puff pastry disc on top of the filling. Press your fingers all around the circle to be sure that the edge is well-sealed.
- Mix one egg yolk with a bit of sugar and brush the galette with it so it will be golden when cooked. Bake for 25-30 mins until crisp and golden.

A recipe by Catherine Delaunay

Two little tips:

« Personalize your cake by using the tip of your knife to draw some decorative design on the top of it.

You can easily prepare the cake the day before. Just reheat it in the oven at 150 °C.»



Shopping list

INGREDIENTS

For the cake :

2 rolls of puff pastry
125g almond powder
125g caster sugar
125g softened butter
2 eggs

For the glaze :

1 egg yolk
a bit of caster sugar

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