

Galette des rois

There's a bean or almond hidden in this Epiphany cake – you're king or queen for the night if you get it!

DESSERT

Serves 6–8

Overall timing 1 hour plus pastry preparation time

Equipment 10 inch (25cm) plate, brush, baking tray

Freezing Freeze before cooking but do not brush with egg white. Open freeze, wrap and label. Freezer life: 3 months. To use: thaw in fridge for 8 hours, brush with egg white, then proceed as Step 7

INGREDIENTS

9oz	Pastry Puff pastry	250g
	Frangipane filling	
2oz	Caster sugar	50g
1oz	Soft butter	25g
1	Egg	1
2oz	Ground almonds	50g
	Almond essence	
1 tbsp	Rum or lemon juice	15ml
2 tbsp	Icing sugar	2×15ml
1	Bean or almond	1

METHOD

- 1 Prepare pastry as recipe, this page.
- 2 Remove pastry from fridge. Cut it into two halves. Roll out each half in a circular shape about 1 inch (2cm) thick. Use the plate as a guide to make two circles. Cover, chill for 30 minutes.
- 3 Meanwhile, prepare the frangipane by kneading sugar, butter, egg yolk, ground almonds, few drops almond essence and rum or lemon juice.
- 4 Preheat oven to 450F (230C) Gas 8.
- 5 Wet the baking tray and place one round of pastry on it. Brush the edge with egg white.
- 6 Spread the frangipane on the pastry to within 1 inch (2.5cm) of the edge. Place a bean or an almond on filling and cover with the second pastry round. Press the edges together, then crimp the edges with a knife. Brush the top of the galette with egg white, then mark a swirl pattern with a sharp knife.
- 7 Place galette in oven and leave to cook for 15 minutes. Remove and dust the top with icing sugar, then return to the top shelf of the oven for 3–4 minutes to glaze the top.

Left: Galette des rois – Twelfth night cake

