



Claire's Handmade Cakes

Galette des Rois

Ingredients

500g all-butter puff pastry
125g unsalted butter, softened
125g caster sugar
125g ground almonds
10g corn flour
a good pinch sea salt
2 large eggs
1 drop almond extract (optional)
1 tablespoon Cointreau
1 egg (for egg wash)
1 tablespoon icing sugar

Method

1. Beat the butter until creamy. In a separate bowl, combine the sugar, almonds, corn flour and salt, ensuring there are no lumps. Add to the creamed butter and mix until smooth. Add the almond extract and orange liqueur, then the eggs, one at a time, mixing well between each addition. Cover and refrigerate for an hour or overnight.
2. Cut the puff pastry into half. From one half cut out a circle 30 cm (12") in diameter. From the other half cut out a circle around 6mm wider than 30cm.
3. Place the smaller pastry circle onto a piece of parchment paper. In a small bowl beat the egg for the egg wash. Using a pastry brush, brush the beaten egg around the outside of the circle to a width of about 2.5cm (1"). Be careful not to wet the edge of the dough, or it will stop it from rising. Pour the crème d'amande into the centre of the pastry circle and spread it out with a spatula or palette knife. Place a porcelain trinket in the crème d'amande and press it down gently to bury it. Place the second pastry circle on top of the first and smooth it gently over, before pressing it down all around the sides to seal it.
4. Using the back of the tip of your knife, draw a decorative pattern on top of the galette. Brush the top gently with the egg wash. Leave it to rest for a minute and then brush again with egg wash. With your knife, pierce 5 holes into the top dough – one in the centre and four around the sides. This ensures an even rise. Transfer to a rimmed baking sheet (the same size as the galette) and refrigerate for 1 hour.
5. Preheat the oven to 180°C. Place the galette in the middle of the oven and bake for 30 - 35 minutes, until puffy and golden brown. In the final minutes of baking, combine the tablespoon of icing sugar with a tablespoon very hot water. When the galette is done, remove it from the oven, brush it across the top with the syrup, and return it to the oven for a minute; this will give it a shiny finish. Place on a rack to cool completely.