

King's Cake AKA Galette des Rois

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Prep. time : 30 minutes

Cook time : 45 minutes

Ready in 75 minutes plus cooling

Level : Basic

Ingredients:

- Puff pastry 500g (17.6oz)
- Red currant jam 100g (3.5oz)

Almond Cream

- Butter 100g (3.5oz)
- Sugar 100g (3.5oz)
- Eggs 100g (3.5oz)
- Almond flour 100g (3.5oz)
- Chocolate chips 50g (1.8oz)
- Rum 10ml (1Tbsp)
- Lemon zest

Egg Wash

- One egg mixed with one egg yolk

Simple Syrup

- Sugar 50g (1.8oz)
- Water 50g (1.8oz)

Directions

1. To make King's cake first you need to make almond cream. To make almond cream place softened butter, sugar and finely grated lemon zest in a stand mixer fitted with whisk attachment. Next, add eggs one by one mixing well after each addition. When the mixture becomes nice and smooth, fold in almond flour. Add one tablespoon of rum and chocolate chips and mix well.
2. Roll out one half of the puff pastry to about 3mm (1/8") thickness and approximately 25cmx25cm (10"x10") rectangle. Place the pastry in the fridge and repeat this procedure with the second part of your puff pastry.
3. First mark the center of the bottom pastry using a 18cm (7") in diameter cake ring. Brush the pastry with water. Then, dock the interior of the marked circle with a fork. Place some red currant jam onto the pastry and spread it inside the marked circle using a small spatula. Next, pipe almond cream on top of the jam.
4. Then, cover everything with the second part of the pastry and gently press the edges around the cream. Mark the top pastry with 20cm (8") in diameter cake ring. Then, cut out half circles around the marked circle using a small handmade cutter 2,5cm (1") in diameter. You can make this cutter by cutting in half an ordinary bottle cap. Remove the excess pastry. Brush the top of the cake with egg wash and place it in the fridge for about one hour.
5. Apply one more layer of egg wash. Then, puncture the middle of the galette with a wooden skewer so the steam can escape during baking. Decorate the center area of the galette by scoring it with my 5cm (2") in diameter round cutter. Additionally score the pastry around the center area using a small knife. Make sure you don't cut through the pastry - you just want to make the incisions.
6. Bake your galette at 200°C (400°F) for 20 minutes, and then reduce the temperature and continue baking at 180°C (350°F) for another 25 minutes.
7. To make simple syrup place sugar into a bowl, add water and stir with a whisk. Heat up this mixture in the microwave. When the sugar crystals are dissolved, the syrup is done. Leave it to cool down.
8. When the galette is done brush it with simple syrup while it is still hot.
9. There, your delicious king's cake also known as galette des rois is done! Enjoy!