

HOW TO MAKE

La Galette des Rois

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 5 oz extra thin almond meal • 3.5 oz granulated sugar • 2 eggs + 1 yolk • 1TBS orange blossom water • 3.5 oz unsalted butter • 2sheets of puff pastry • 1 fève 	1	<p>To make the Frangipane mix all the ingredients in the next column in a large bowl, with a fork.</p>	<ul style="list-style-type: none"> • 5 oz almond meal • 3.5 oz sugar • 2 eggs • 1 TBS orange blossom water • 3.5 oz butter • 2 sheets of puff pastry • 1 little ceramic figure, called la fève 	<p>« Frangipane is the most traditional stuffing in France, but can be substituted by lemon curd, chocolate ganache with maybe a hint of chestnut spread, caramelized apples... In any case don't forget "la fève"! »</p>
	2	<p>Line a cookie sheet with parchment paper. Prepare a second sheet of Parchment. Place one disk of puff pastry on each and cut each in a nice circle using a tarts pan. Place the stuffing of your choice in the middle of the disk that is on the cookie sheet (leave ½ inch all around). Place the "fève" in the stuffing. Cover with the second disk and glue the edges with some water (leave ¼ inch with nothing on the outside).</p>		
	3	<p>Dilute an egg yolk with water and brush the top disk. Place in the fridge 10 minutes (until not shiny). Draw the decoration with the tip of a knife (lightly).</p>	<ul style="list-style-type: none"> • 1 egg yolk 	
	4	<p>Place in a pre-heated oven at 400° for 20 to 30 min. 5 minutes before the end of the cooking time, brush a little sugared water to make the "galette" shine.</p>		

