

# Chocolate galette des rois

Cuisine: **French**Food category: **Pastry**Author: **Chloé Lasseron**Company: **Retigo**

## Program steps

Preheating: **200 °C**

1	Hot air	100 %	Termination by time	00:15 hh:mm	200 °C	100 %	
2	Hot air	100 %	Termination by time	00:40 hh:mm	180 °C	90 %	

## Ingredients - number of portions - 8

Name	Value	Unit
puff pastry	2	pcs
Egg (for egg wash)	1	pcs

## Chocolate cream

Name	Value	Unit
dark chocolate 70%	90	g
chocolate 35-40%	80	g
Whole milk lukewarm	300	ml
powdered sugar	25	g
cornstarch	20	g

## Nutrition and allergens

Allergens: 1, A

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	132.6 kJ
Carbohydrate	14.7 g
Fat	7.3 g
Protein	1.4 g
Water	0 g

## Directions

Mix starch and sugar in a bowl.

Bring the milk to a boil. Pour the starch/sugar mixture in 2 times, stirring. Allow to boil for 2 minutes.

Off the heat, add the chocolates. Mix until smooth. Set aside to cool.

Cut the dough into a circle of 19 cm in diameter, do it a second time for the lid of 23 cm in diameter.

Roll out the puff pastry (23 cm) on a parchment-lined baking sheet.

Spread the cream in a spiral (leave a 2 cm border). Add the fève.

Moisten the edges with water. Place the 2nd circle (19 cm), seal the edges.

Brush with egg yolk. Decorate.