

King cake

Cuisine: **French**

Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

Preheating: 200 °C

1 Hot air 100 % Termination by time 00:35 hh:mm 180 °C + 100 %

Ingredients - number of portions - 8

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

Frangipane

Name	Value	Unit
powdered sugar	110	g
almond flour	100	g
butter	100	g
salt	5	g
rum	10	g
chicken eggs	1	pcs

Nutrition and allergens

Allergens: 1, 3, 8, A, MILK

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	225.9 kJ
Carbohydrate	15.9 g
Fat	16.6 g
Protein	2.4 g
Water	2 g

Directions

In a mixing bowl, combine the softened butter and sugar until you achieve a creamy texture. Add the almond powder, then incorporate the eggs one by one. Finish with the rum and salt. Set aside.

Roll out a disk of puff pastry on a baking sheet lined with parchment paper. Spread the frangipane leaving a 2 cm border. Slip the fève into the frangipane.

Slightly moisten the edges of the pastry with water. Cover with the second disk of pastry, sealing the edges well by pressing with your fingers. Using the tip of a knife, draw patterns on top (diamonds, crosses, etc.).

Beat the remaining egg yolk and brush it on top of the galette.