



20th ANNIVERSARY
1992 - 2012

Galette des Rois



Ingredients (Serving 6)

White Toque

Description	Item code
2 Butter Puff Pastry Rolls	64007
4 oz Echire Unsalted Butter	59250

At your local supermarket

Description
7 oz Ground Almonds (look for Bob's Red Mill brand or equivalent)
7 oz Sugar
2 tbsp Rum, Vanilla Extract
1 Whole Egg + 2 Yolks

Cooking directions

1. Defrost the puff pastry disks.
2. In a bowl, prepare the filling: mix the sugar, almonds, melted butter, rum and a few drops of vanilla extract.
3. Add one whole egg and one yolk. Stir. Reserve.
4. Preheat your oven at 375°F.
5. On a baking sheet lightly oiled, place one disk of puff pastry. Spread the almond filling on the pastry, leaving about 1" on the edge uncovered. Put in a dried bean or ceramic lucky charm.
6. Cover with the second disk of puff pastry and press the edges together, then trim with a pastry cutter.
7. With a sharp knife, draw half circles on your pastry for decoration. Brush the pastry with beaten egg and bake for about 30 minutes or until golden brown. Serve warm.