



Galette des rois

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	35 Mins
Portions	8
Appliance	Combair-Steam SE from 2015

Preparation

100 g almonds, whole

50 g sugar

Caramelize the sugar in a pan. Stir in the almonds. Turn out onto baking paper to cool.

300 g almonds, blanched, ground

50 g pistachios, whole

150 g icing sugar

150 g butter

150 g eggs

Put all the ingredients together with the caramelized almonds in a blender and mix. Spoon the nut mixture into a piping bag.

2 puff pastry, ø32 cm, round

Roll out the first sheet of puff pastry and prick all over with a fork. Pipe the nut mixture on the puff pastry in a circular pattern, starting from the centre and working outwards, leaving a 2 cm border free all around the edge. Lay the second sheet of puff pastry on top. Press the edges together. Press the puff pastry up at the edges and turn over. Cover the baking tray with baking paper and lay the galette on it.

Put the tray into the cold cooking space. Bake.

Professional baking puff pastry 210 °C for 35 Mins

Allow the galette to cool briefly. before serving.

Tips

The galette can be placed in the freezer for 30 minutes before baking so that the puff pastry retains its shape better while baking.





Accessories

Baking tray

Additional information

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