

*Exclusive Recipe*



**ANUIL**



# Galette des Rois

By Tulio Retyk

## Ingredients

- 1/4 cup almond paste
- 4 cup white sugar
- 3 tablespoons unsalted butter softened
- 1 egg
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 2 tablespoons all-purpose flour
- 2 rolls of puff pastry
- Pinch of salt

## Method

- 1 Place the almond paste in a blender with the sugar, blend well
- 2 Add in one by one the butter, egg, vanilla extract, almond extract, flour, and salt. Process until smooth then set aside.
- 3 Preheat the oven to 220°C. Butter a baking sheet or line with parchment paper set aside.
- 4 Roll out one sheet of the puff pastry into an 11-inch square. Keep the pastry cool, do not knead or stretch. Use a large pie plate, cake pan or frying pan to trace an 11-inch circle onto the dough using the tip of a small knife. Place the circle of pastry onto the prepared baking sheet. Repeat with the second sheet of pastry. Refrigerate both sheets.
- 5 Mound the almond filling onto the center of the pastry that is on the baking sheet. Leave about 1 1/2 inch margin at the edges. Place the second sheet of pastry on top, and press down the edges to seal.
- 6 Beat the remaining egg with a fork, and lightly brush onto the top of the galette. Prick several small slits in the top to vent steam while baking.
- 7 Bake for 15 minutes in the preheated oven. Do not open the oven until the time is up, as the pastry will not fully puff. Cook for an additional 12-15 minutes at 180°C or until the top is a deep golden brown. Transfer to a wire rack to cool.