

Galette Des Rois

Lemon Curd

Zest and juice of 2 lemons
2 medium eggs plus 1 egg yolk
100g caster sugar
100g butter

Crème Pâtissière

50g caster sugar
3 egg yolks
10g plain flour
10g cornflour
250ml milk

Galette

400g puff pastry
1 egg
1 lucky charm/coin, wrapped in foil

Firstly, make the lemon curd. Put the lemon zest and juice, sugar and butter into a heatproof bowl. Sit the bowl over a saucepan of gently simmering water, making sure the water is not touching the bottom of the bowl. Stir the mixture every now and again until all of the butter has melted. Lightly whisk the eggs and egg yolk and stir them into the lemon mixture. Whisk until all of the ingredients are well combined, then leave to cook for 10–13 minutes, stirring every now and again, until the mixture is creamy and thick enough to coat the back of a spoon. Remove the lemon curd from the heat and set aside to cool, stirring occasionally as it cools.

For the crème pâtissière, put the milk in a heavy-based pan and slowly bring to the boil. Remove from the heat and leave to cool for 30 seconds. Meanwhile, in a medium bowl, whisk together the egg yolks and caster sugar until pale, then whisk in the cornflour and plain flour. Pour the milk over the eggs, whisking continuously, then pour back into the pan. Bring to the boil, whisking continuously over a medium heat and cook for one minute, or until thickened. Pour into a bowl and cover with cling film. Leave to cool for a few minutes, then transfer to the fridge to chill.

Pre-heat the oven to 200C. Divide the puff pastry in half and roll each half out. Cut 1 x 20cm circle and 1 x 22cm circle from each of the halves. Place the 20cm round on a baking sheet lined with baking parchment. Combine the lemon curd and the crème pâtissière together and spread over the pastry allowing a 2cm border. Beat the egg and brush around the border to help the pastry rounds stick together. Put the lucky charm in the filling and top with the 2nd round of pastry. With the back of a knife, score the edges of the pastry all around to create a good seal. Make 2 holes in the top to allow steam to escape and then create a pattern on top with a knife. Cook in the oven for 25 to 30 minutes. Can be eaten hot or cold.