Galette des Rois

We have made ours with a Chocolate Ganache but the most classic version is made with a Frangipane.

300g puff pastry
90g double cream
90g whole milk
70g dark chocolate
30g milk chocolate
7g cornflour
10g egg, beaten
10g butter

Mix the cornflour with 15g of milk. Set aside. Coarsely chop the dark and milk chocolate and put them in a bowl. Bring the cream and remaining 75g of milk to a boil. Pour half of the milk and cream mixture on the chocolate and start whisking from the centre to emulsify. Add the remaining milk and whisk until incorporated. When the ganache has cooled a little, add the diced butter. Add 10g of egg to the milk-cornflour mixture, stir it into the ganache and then put everything back in a saucepan and whisk continuously until the mixture thickens. Let it boil for about one minute. Pour the ganache in a thin layer in a large container, cover with plastic film and refrigerate for at least 2 hours. Roll out the puff pastry to a large 3mm-thick rectangle. Using a plate, cut two 24cm rounds of puff pastry with a pointed knife Put one round on a tray lined with baking parchment paper and pipe a spiral of ganache on the round, leaving a 3cm edge. Brush the edge with left over beaten egg. Place the top round on the bottom one, covering completely the cream and trying to match the edges as much as possible. Decorate the side of the galette by making an inward mark with the back of a knife blade every 2cm. Brush the top with the egg wash and make a small hole in the centre of the galette with the tip of a knife. Make a decoration on the top with the tip of a pointed knife. Make sure not to cut the puff pastry completely otherwise the dough will crack while baking. Pre-heat the oven to 200C and cook for approximately 30 minutes.