



Galette des Rois (the easy version)

Two circles of puff pastry are rolled to form two equally sized circles in the size you want.

You can prepare the cream in different ways, there are many variations. The original is almond *frangipane*, and it can be varied with chocolate, apples, pistaccio and more.

For the cream you will need:

140 g almondflour, grind your own almonds if you don't have the flour readymade
100 g sugar
2 eggs
75 g softened butter
1 egg yolk

And a *feve*, of course. It is a big dry bean. In France nowadays, a small figurine of porcelain is used, and it's a big collector's item. You may also use an almond. The idea is to find this *feve*, which will allow you to choose your *reine* or *roi*. It's always a fun game.

Mix almondflour, sugar, two eggs and softened butter.

Place the cream in one of your puff pastry circles on a baking sheet and hide your *feve* in the almond cream as much as you can.

Place the other circle on top and press the edges carefully together to close well.

Let your *galette des roi* rest in the fridge for 30 minutes.

Whip the egg yolk, brush it well on the top. You may want to create a pattern with a knife.

Bake the cake in 20-30 minutes at 200 degrees Celsius, follow the process, the cake should be beautifully golden but not too brown or burnt.

Normally the cake is cut in 8 equally big pieces. The youngest person in the room will take place under the table and decide who gets each piece to avoid any cheating. *Bon appetit* ☺
Choose a sweet *demisec* champagne, if you want to enjoy it with *Galette des rois*.