

# King cake

Cuisine: **French**  
Food category: **Pastry**



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Company: **Retigo**



## Program steps

Preheating:

200 °C

1

Hot air

100 %

Termination by time

00:35 hh:mm

180 °C

100 %

| Ingredients - number of portions - 8 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| puff pastry                          | 2     | pcs  |
| Egg (for egg wash)                   | 1     | pcs  |

| Frangipane     |       |      |
|----------------|-------|------|
| Name           | Value | Unit |
| powdered sugar | 110   | g    |
| almond flour   | 100   | g    |
| butter         | 100   | g    |
| salt           | 5     | g    |
| rum            | 10    | g    |
| chicken eggs   | 1     | pcs  |

| Nutrition and allergens                                                                                                                     |          |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Allergens: 1, 3, 8, A, MILK<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, D, E, K, Kyselina listová |          |
| Nutritional value of one portion                                                                                                            | Value    |
| Energy                                                                                                                                      | 225.9 kJ |
| Carbohydrate                                                                                                                                | 15.9 g   |
| Fat                                                                                                                                         | 16.6 g   |
| Protein                                                                                                                                     | 2.4 g    |
| Water                                                                                                                                       | 2 g      |

## Directions

In a mixing bowl, combine the softened butter and sugar until you achieve a creamy texture. Add the almond powder, then incorporate the eggs one by one. Finish with the rum and salt. Set aside.

Roll out a disk of puff pastry on a baking sheet lined with parchment paper. Spread the frangipane leaving a 2 cm border. Slip the fève into the frangipane.

Slightly moisten the edges of the pastry with water. Cover with the second disk of pastry, sealing the edges well by pressing with your fingers. Using the tip of a knife, draw patterns on top (diamonds, crosses, etc.).

Beat the remaining egg yolk and brush it on top of the galette.