

Pistachio orange blossom king cake

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



Author: **Chloé Lasseron**

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

Pistachio frangipane		
Name	Value	Unit
butter soft	110	g
Pistachios	75	g
almond flour	25	g
powdered sugar	110	g
orange blossom water	10	g
salt	5	g

Nutrition and allergens	
Allergens: 1, 7, 8, A, nuts Minerals: Ca, Calcium, Co, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Sodium, Zinc, Zn Vitamins: A, B, C, D, E, Folate, K, Thiamine, Vitamin B6, Vitamin E	
Nutritional value of one portion	Value
Energy	228.7 kJ
Carbohydrate	16.6 g
Fat	17.3 g
Protein	2.5 g
Water	1.5 g

Directions

Grind the green pistachios into coarse powder. Add the sugar, almond flour, softened butter and mix.

Incorporate the eggs one by one. Finish with the orange blossom water and the salt. Set aside.

Roll out a disc 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.

Lightly moisten the edges of the dough with water. Cover with the second disc of dough, 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 over the top of the galette. Bake for 30 to 35 minutes, until it is golden brown.