

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 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn 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.