

Galette des Rois - King Cake Recipe

Yield: 1 (9-inch / 23cm) cake - Serves 6 to 8.

King cake must rest a few hours at least in the refrigerator before being baked to prevent from shrinking back. Baked, it can be stored at room temperature for up to 2 days or refrigerated for up to 6 days. It can also be frozen unbaked or baked for weeks. The frangipane cream is a combination of both; pastry cream and almond cream. However, you can fill the cake with almond cream only if you wish.

Homemade puff pastry: 1.5 lb (700g) inverted puff pastry* / Make puff pastry 3 days prior making the king cake.

Frozen puff pastry: 4 - 9x9-inch sheets* / flour for dusting

Frangipane Cream

1) Pastry Cream

1 cup (250ml) whole milk

3 egg yolks

1/4 cup (50g) granulated sugar

1 Tbsp (12g) all-purpose flour

1 Tbsp (12g) cornstarch

2) Almond Cream

1/2 stick (55g) softened butter

2 1/2 Tbsp (30g) granulated sugar

2 1/2 Tbsp (30g) brown sugar

1 pinch of salt

1/4 cup (50g) almond meal

1 Tbsp (12g) cornstarch

1 ea. (50g) whole egg

1/2 Tbsp (7ml) dark rum + 1 tsp (5ml) vanilla extract

1 orange zest, preferably organic

For the Egg Wash

Blend 1 egg with 1 egg yolk or whisk with a pinch of salt.

For the Glaze*

Simple syrup: bring to boil 1 Tbsp (14g) sugar with 1 Tbsp (15ml) water. Let cool and add 1 tsp (5ml) dark rum.

*Maple syrup or agave nectar can be used instead.

*To make your own puff pastry, watch my video: [Inverted Puff Pastry](#).

*Puff pastry is located in the freezer section of most grocery stores, pick the best brand or check online.

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