

FRANGIPANE KING'S CAKE

EPIPHANY

Ingredients (For 6 jars)

- For the pastry cream:
- 45 g wheat flour
- 50 g caster sugar
- 3 egg yolks
- 3 dl skim milk
- 1 split vanilla bean or 1 tsp vanilla paste
- For the almond cream:
- 100 g peeled and powdered almonds
- 100 g softened butter
- 100 g caster sugar
- 1 egg
- 2 tbsp brown rum
- To finish:
- 2 round roll of puff pastry dough
- 1 egg yolk for browning the pastry

Preparation:

Preheat the oven to 180°C (th. 6)

Step 1: Prepare a pastry cream. Boil the milk with the split vanilla bean or vanilla paste. Meanwhile, whiten the egg yolks with the sugar and add the flour. Mix well. When the milk simmers, remove the vanilla bean and pour the milk over the whitened yolks. Mix well and pour the mixture into a saucepan. Bring to a boil and cook for 3 minutes from the time that it begins to boil until it thickens into a cream. Pour it into a dish, cover with plastic film and chill rapidly.

Step 2: Prepare the almond cream. In a bowl, mix the softened butter with the sugar and then add the whole egg, almond powder and rum. Mix well and reserve.

Step 3: Prepare the frangipane cream. Mix the custard and the almond cream until the blend is homogeneous.

Step 4: Prepare the king's cake. Roll out the puff pastry dough and cut out two circles using a cake mould. One may be slightly larger than the other. Place the smaller disk on a lined baking sheet. Spread the frangipane cream over the disk, leaving a margin of 2 cm around the edges. Insert the lucky charm! Cover the disk with the second disk of pastry dough and fold the edges down around the first disk (be careful to seal well). Lightly trace a decoration (such as cross-hatching) with a knife tip and brush the dough with egg yolk.

Bake for approximately 30 to 35 minutes in the lower part of the oven.

Recommendation: the frangipane cream may be prepared a day in advance so that it is firmer.

