

Twelfth-night pancake with the thermomix

Twelfth-night pancake with the thermomix

20 min	20 min 30 min	20 min 30 min 50 min	20 min 30 min 50 min 3/10
20 min 30 min 50 min 3/10 14	20 min 30 min 50 min 3/10 14 16	20 min 30 min 50 min 3/10 14 16 15	

20 min 30 min 50 min 3/10 14 16 15

For the pastry:

250g of flour

250G of frozen butter

125G of water

1 pinch of salt For the pastry cream:

2 eggs

60G of sugar

30G of flour

250G of milk For the almond cream:

2 egg yolks

100G of sugar

60G of butter

150G of almond paste For the cake:

1 bean

1 egg yolk

For the pastry:

Cook a delicious basic recipe for Epiphany with your Thermomix:

For the Thermomix puff pastry :

Â»

Put the flour, water, butter, and salt in the Thermomix bowl and set for 30 seconds at speed 7.

Â»

Take the dough out of the Thermomix bowl and divide it in half.

Â»

Roll out the dough on your work surface and fold the two sides to the center, then repeat the process.

Â»

Chill the dough while preparing the other ingredients, then clean the Thermomix bowl.

For the Thermomix pastry cream :

Â»

Put the eggs, sugar, flour, and milk in the Thermomix and mix for 8 minutes at 90°C on speed 5.

Â»

Transfer the cream to a bowl and refrigerate.

For the Thermomix almond cream :

Â»

Put the butter in the Thermomix bowl and set for 3 minutes at 90°C on speed 2.

Â»

Twelfth-night pancake with the thermomix

Add the egg yolks, sugar, and almond powder, then program for 30 seconds at speed 5.

Â»

Add the pastry cream when it is cold and set for 20 seconds at speed 5.

For the galette preparation :

Â»

Preheat the oven to 240°C.

Â»

Roll out the dough into 2 rounds and spread the filling in the center, leaving a 1cm border.

Â»

Don't forget to add the fève.

Â»

Gently place the second puff pastry on top and press the edges of the galette with your finger to seal the two pastries together.

Â»

Brush the galette with the egg yolk.

Â»

Bake for 10 minutes at 240°C.

Â»

Then reduce the oven temperature to 180°C and bake the galette for 20 minutes.

The frangipane galette des rois is best enjoyed warm as a dessert or for afternoon tea. You will delight in it. Yum ;)