Pear and chocolate pithivier with the thermomix

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For the Thermomix King's Cake :

125g almond powder

100g granulated sugar

100g butter

100g dark chocolate for baking

2 puff pastry sheets

2 eggs

1 pear For the filling of the Thermomix King's Cake :

1 egg yolk

1 tablespoon milk

Chocolate chips

<div class="tac">For the Thermomix King's Cake : </div><br

Discover the recipe for a fragrant Epiphany cake with pear and chocolate, the Thermomix King's Cake :

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Preheat the oven to 240°C.

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Put the chocolate pieces in the bowl of the Thermomix and blend for 7 seconds on speed 8 to reduce it to powder.

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Add the butter and cook for 3 minutes at 80°C on speed 2.

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Add the granulated sugar, almond powder, and 2 eggs, then set for 45 seconds on speed 4.

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Roll out the first puff pastry sheet on a sheet of parchment paper.

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Using a brush, moisten the edge of the pastry with water over a width of about 1 centimeter.

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Pour the filling in the middle of the pastry.

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Spread it out and leave a 1 centimeter border of pastry.

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Peel the pear and cut it into thin slices.

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Place each of the slices on the spread-out filling.

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Don't forget to insert the fève (ceramic charm).

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Place the second puff pastry sheet on top.

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Press around the edges of the pastry and lightly roll the edges.

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Using a knife, make V-shaped incisions on the edge and on the puff pastry.

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Mix the egg yolk and milk in a bowl.

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Brush the cake with this mixture.

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Reduce the oven temperature to 180°C and bake for 30 minutes.

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After removing from the oven, sprinkle the cake with chocolate chips.

Enjoy this Thermomix classical pithivier. Yum ;)