

BLACKCURRANT GALETTE DES ROIS



The French have a tradition of baking a king cake: “galette des rois”. The most popular type of king cake consists of flaky puff pastry layers with a dense center of frangipane. Tradition holds that the cake is “to draw the kings” to the Epiphany, a Christian feast celebrated on 6th January. A figurine, “la fève”, is hidden in the cake. The person who finds it in his or her slice

becomes king for the day - and will have to offer the next cake. I have found this recipe for a blackcurrant version of galette des rois on *Élo dans la farine* - and tried it. Believe me, it's delicious!

Ingredients for blackcurrant galette des rois

120g gingerbread
120g sugar
120g butter
2 eggs
120g ground almonds
250g blackcurrants
2 round puff pastry disks
1 egg yolk

Preparation of blackcurrant galette des rois

Slice the ginger bread, toast it and crumble it (you can use a blender).

In a bowl, start by whisking sugar with soft butter until creamy. Then add eggs, almonds and gingerbread powder. Mix.

Butter a baking pan and spread one of the two puff pastry discs in it. Pour the cream inside this pastry and add the blackcurrants. Finally, place your “fève”

somewhere, then cover with the second pastry disc. With a knife, make a decoration on the puff pastry (diamond shapes, for example), spread the paste with egg yolk and bake for 30 minutes on 180°C.