

# King Cake Cookie (Picard inspiration)

Préparation : 0 min • Cuisson : 0 min

## Ingrédients

- 500g of T55 flour
- 50g of melted butter
- 10g of salt
- 250g of water
- 325g of butter
- 10 minutes before the end of the resting time for the détrempe, take the butter out of the refrigerator. Tap the butter with the rolling pin several times to obtain elastic butter but not soft or warm. The butter should be soft, shiny, and elastic but not sticky.
- 45g of soft butter
- 30g of brown sugar
- 30g of granulated sugar
- 13g of whole egg
- 75g of flour
- 1g of baking powder
- 95g of dark chocolate chips
- 25g of egg
- 10g of egg yolk
- 30g of brown sugar
- 30g of cornstarch
- 80g of whole liquid cream
- 80g of whole milk
- 1 vanilla pod
- 15g of butter
- 100g of hazelnut powder
- 100g of icing sugar
- 100g of soft butter
- 2 eggs
- 20g of flour
- 50g of chocolate chips
- 200g of chocolate-hazelnut spread
- 1 egg and a spoon of liquid cream for the egg wash

## Préparation

1. After the logs of December, here we are with the galettes of January!
2. A little confession, I am not a big fan of galette des rois and frangipane, and it's not one of the cakes I enjoy making the most... but when I saw the cookie galette from Picard that has been buzzing on social media these past few weeks, I still wanted to make my own version!
3. So here is mine: Picard's is only filled with spread, mine also includes hazelnut frangipane (you can make it with almond if you prefer) and chocolate chips.
4. Apart from that, of course, puff pastry, but also a crispy cookie disc to finish this very (very!
5. ) indulgent galette Ingredients:I used hazelnut powder from Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).
6. I used chocolate chips from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
7. Equipment:I used a rolling pin with adjustable rings, to have a well-homogeneous puff pastry of equal thickness over the entire surface: mine comes from Guy Demarle, with the referral code FLAVIE10, you get 10 off your first order.

8. Place the water, the previously melted butter, and the salt in the bowl of the mixer fitted with the hook.
9. Then add the flour, and knead on speed 1 for 1 to 2 minutes.
10. Stop kneading as soon as the dough is homogeneous; if you knead too long, the dough will become elastic.
11. Flour the work surface, place the détrempe on the work surface and form a ball.
12. Lightly roll it out to obtain a small rectangle, then wrap it in plastic wrap and place it in the fridge for at least 30 minutes.
13. 10 minutes before the end of the resting time for the détrempe, take the butter out of the refrigerator.
14. Tap the butter with the rolling pin several times to obtain elastic butter but not soft or warm.
15. The butter should be soft, shiny, and elastic but not sticky.
16. Place the butter in the center of a sheet of parchment paper and fold it to form a small rectangle.
17. Roll out the butter in this "envelope" of parchment paper to achieve a uniform thickness, then place it in the refrigerator with the détrempe so that they are at the same temperature.
18. Then, roll out the détrempe so that it is the same length and twice as wide as the butter.
19. Place the butter in the center of the détrempe, and fold the détrempe to enclose the butter, being careful not to trap any air bubbles between the butter and the dough.
20. Seal the two elements by pressing down with the rolling pin.
21. Then, roll out the dough (if needed, remember to flour the work surface).
22. The dough should be between 3 and 4 times longer than wide.
23. Then remove the flour with a brush, and make a double turn: fold a bit of the bottom of the dough up, then the top of the dough down (the place where the two meet should not be in the middle, but in the lower half of the dough).
24. The edges should meet properly; you can pull a bit on the dough to have edges that meet well, but without overlapping.
25. Then, fold the dough in half, and turn the dough a quarter turn, so that the opening is on the right side (like a book).
26. Seal the top and bottom of the dough by pressing lightly with the rolling pin.
27. If the dough is still cold and has the right consistency, you can proceed with the second double turn; otherwise, wrap it and place it in the fridge for 30 minutes before continuing.
28. After the second double turn, wrap the dough and leave it in the refrigerator for at least 30 minutes.
29. After resting, make two more double turns (same as the first time; if you feel that your dough has warmed up, that it sticks, or any other problem, you can put it back in the fridge for a few minutes between the 3rd and 4th double turns).
30. Once the last double turn is done, wrap the dough and leave it in the fridge for a minimum of 3 hours.
31. Mix the soft butter with the sugars, flour, and baking powder.
32. Then add the egg, followed by the chocolate chips.
33. Roll out the cookie dough into a circle of 26cm in diameter, with a thickness of 2mm.
34. Place the cookie disc in the freezer until baking.
35. Whisk the egg, egg yolk, and sugar.
36. Add the cornstarch, mix well.
37. Heat the milk and cream with the vanilla pod.
38. Pour the hot liquid over the eggs, then return everything to the saucepan and thicken over medium heat while stirring constantly.

39. Off the heat, add the butter, mix well, then wrap the cream in contact and let it cool completely in the refrigerator.
40. Mix the soft butter with the icing sugar, hazelnut powder, and flour.
41. Add the eggs one by one.
42. Mix the pastry cream with the hazelnut cream.
43. Add the chocolate chips.
44. If like me, you prepare the filling in advance and want to freeze it, spread the frangipane in a circle of 24cm, place your fève, smooth the surface, and add the spread on top before placing everything in the freezer.
45. Otherwise, you can also pipe the frangipane and the spread onto the puff pastry if you want to prepare it on the day.
46. Cut two pieces of puff pastry weighing 250 to make the galette.
47. Roll out the pastries to a thickness of 2 to 3mm (maximum 4mm if you want a thicker puff pastry, but not thicker than that or the pastry will not cook properly).
48. The circles of dough should be about 27-28cm to allow for proper sealing and cutting.
49. Place the frozen frangipane disc in the center of a circle of puff pastry (or pipe it along with the spread, not forgetting the fève) and brush a little water around the edges of the dough with a brush.
50. Cover with the second circle of puff pastry, and press lightly around the edges to seal the two pastries.
51. Place everything in the refrigerator or freezer for at least 1 hour.
52. Then, cut the galette into its final shape (so a circle of about 26cm) with a cutter or a very sharp knife to avoid crushing the puff pastry.
53. Turn the galette over to have the flat side on top.
54. Whisk the egg with the cream for the egg wash.
55. Using a brush, spread a first layer of egg wash on the galette.
56. Let it "crust" for at least 30 minutes, then spread a second layer of egg wash and let it rest for another 30 minutes.
57. Of course, the galette will be covered by the cookie, so the egg wash is not mandatory, but I prefer to do it anyway to add more crispness to the puff pastry.
58. Pierce a few small holes on the surface of the galette to allow steam to escape during baking.
59. Place the galette on a perforated baking sheet lined with parchment paper and bake it in the preheated oven at 180°C for 30 minutes.
60. Then, take it out of the oven and add the cookie disc on top.
61. Return the galette to the oven for 10 to 15 minutes to finish cooking.
62. Let it cool on a rack and enjoy!