

Almond & vanilla galette

Ingrédients

- 500g flour T55
- 50g melted butter
- 10g salt
- 250g water
- 325g butter
- 10 minutes before the end of the rest of the dough, take the butter out of the refrigerator. Tap the butter with the rolling pin several times so that the butter is elastic but not oily or hot. The butter should be soft, shiny and elastic but not sticky.
- 100g softened butter
- 100g powdered sugar
- 100g eggs
- 150g almond powder (you can roast it a few minutes in the oven, the cream will have better taste)
- 20 g amaretto
- 1 vanilla bean
- 1 egg for the egg wash

Préparation

1. First galette des rois this year, a classic galette with almond and vanilla.
2. I have detailed the process for the classic puff pastry below, of course you can also use a bought puff pastry.
3. For the filling, I opted for an almond cream ; I prefer almond cream to frangipane, and it's also much faster to prepare.
4. You know everything, let's go!
5. Place the water, melted butter and salt in the bowl of the mixer with the kneading accessory.
6. Then add the flour and knead on speed 1 for 1 to 2 minutes.
7. Stop kneading as soon as the dough is homogeneous, if you knead too long the dough will become elastic.
8. Put a little flour the worktop, place the dough on the worktop and form a ball.
9. Spread it out slightly to form a small rectangle, then put a plastic wrap on it and place it in the fridge for at least 30 minutes.
10. 10 minutes before the end of the rest of the dough, take the butter out of the refrigerator.
11. Tap the butter with the rolling pin several times so that the butter is elastic but not oily or hot.
12. The butter should be soft, shiny and elastic but not sticky.
13. Put the butter in the center of a sheet of baking paper and fold it so that it forms a small rectangle.
14. Spread the butter in this "envelope" of baking paper so that it has an even thickness, then place it in the refrigerator with the dough so that they are at the same temperature.
15. Then spread the dough so that it is of the same length and twice as wide as the butter.
16. Place the butter in the center of the dough, and fold the dough to enclose the butter, being careful not to trap any air bubbles between the butter and the dough.
17. Weld the two elements together by pressing them together with the rolling pin.
18. Then roll out the dough (if necessary, remember to flour the worktop).
19. The dough should be between 3 and 4 times longer than it is wide.
20. Then remove the flour with a brush, then make a double turn: fold the bottom of the dough up a little, then the top of the dough down (the place where the two meet should not be in the middle, but in the bottom half of

the dough).

21. The edges must meet properly, you can pull a little on the dough to have edges that meet well, but without overlapping.
22. Then fold the dough in half, then turn the dough a quarter turn so that the opening is on the right side (like a book).
23. Solder the top and bottom of the dough by pressing lightly with the rolling pin.
24. If the dough is still cold and has the right consistency, you can continue with the second double round, otherwise put it in a opalstic wrap and place it in a cool place for 30 minutes before continuing.
25. After the second double turn, film the dough and leave it in the fridge for at least 30 minutes.
26. After resting, make two double turns again (same as the first time, if you feel that your dough has warmed up, is sticky or other problems, you can put it back in the fridge for a few minutes between the 3rd and 4th double turn).
27. After the last double turn, film the dough and leave it in the fridge for another 30 minutes minimum.
28. For this galette (22 to 24cm diameter), you will need about of puff pastry.
29. Take the necessary quantity in two parts (two dough pieces).
30. Spread the two pieces of pastry, one slightly larger than the other (about 25 and 27cm), film them and put them back in the fridge.
31. Mix the softened butter with the powdered sugar and almond powder.
32. Add the vanilla seeds, then the eggs.
33. Finish by adding the amaretto.
34. As I prepared my cream a long time in advance, I spread it to the right size (about 20cm) on a sheet of baking paper and put it in the freezer, but of course you can also spread it directly on the puff pastry.
35. If you freeze it, remember to hide your fève in the cream beforehand.
36. Finishing and cooking : 1 egg for the egg wash Place the puff pastry on a baking sheet covered with baking paper.
37. Spread the almond-vanilla cream in the center, being careful to leave a little space for sealing at the edges.
38. Remember to place the fève.
39. Moisten the edges slightly with water, then place the second puff pastry, pressing lightly to seal the two doughs together.
40. Re-cut the edges with a sharp knife.
41. Flip the galette over to get the smooth side without fingerprints on the top.
42. Place the galette in the fridge for at least 30 minutes.
43. Then spread som egg wash on the galette (on the picture, it is a little irregular because my galette was very cold, with the frozen cream).
44. Put it back in the refrigerator for 10 minutes, then draw patterns on the dough with the blade of a knife.
45. Make holes in different places so that steam can escape during cooking.
46. Bake in the preheated oven at 180°C for 40 minutes.
47. Allow to cool, then enjoy!