

# Twelfth-night pancake with the magimix

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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 :

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

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

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

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

For the Thermomix pastry cream :

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

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Transfer the cream to a bowl and refrigerate.

For the Thermomix almond cream :

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

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

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

For the galette preparation :

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Preheat the oven to 240°C.

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

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Don't forget to add the fève.

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

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Brush the galette with the egg yolk.

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Bake for 10 minutes at 240°C.

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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 ;)