

Individual apple and speculoos pithivier with the magimix

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10 min	10 min 35 min	10 min 35 min 45 min	10 min 35 min 45 min 3/10
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50g of almond powder
30g of butter
30g of sugar
2 eggs
1 puff pastry
1 apple
1 tablespoon of speculoos cream
1 vanilla bean cinnamon

50g of almond powder
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Cook a delicious apple and speculoos flavored king cake :

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Peel the apple, then core it and cut it into quarters and put it in the Thermomix bowl.

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Add 15g of butter, vanilla, 1 tablespoon of sugar, cinnamon and set your food processor to 80°C for 5 minutes at speed 3.

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Cut the dough into 2 rounds of 15cm.

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Place the cooked apple on the dough.

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Leave a 2cm border around the dough.

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Rinse the Thermomix bowl.

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Put the eggs in the Thermomix bowl, while reserving some egg for brushing the cake.

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Program your Thermomix for 7 seconds at speed 5.

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Add sugar, speculoos cream, almond powder, soft butter and mix for 15 seconds at speed 5.

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Place this mixture on the cooked apple.

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Brush the edge of the dough with a little egg that you set aside earlier.

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Cover with the second round of puff pastry.

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Press the edges to seal your cake.

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Preheat the oven to 190°C.

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Draw patterns on top of the cake with the blade of a knife.

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Brush the cake with the remaining beaten egg.

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Bake for 30 minutes.

Enjoy this delicious and indulgent pithivier for Epiphany. Yum ;)