

# Chocolate galette des rois



VALRHONA

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# Chocolate galette des rois

UNE RECETTE ORIGINALE DE *L'École Gourmet Valrhona*

Makes two 16cm galettes.

## PUFF PASTRY

250 g	Flour
5 g	Salt
15 g	Butter
130 g	Water
125 g	European-style butter

## PUFF PASTRY

Make the détrempe dough (a mixture of flour, water and salt, the starting point for making certain types of pastry): mix together the flour, salt and the 15g butter in a food processor. As soon as the mix has a crumbly texture, add the water.

Spread the dough into an approximately 40 × 25cm rectangle between two sheets of greaseproof paper.

Leave it to rest in the refrigerator for 1 to 2 hours.

Spread the butter into an approx. 18 × 25cm rectangle between two sheets of greaseproof paper.

Trap the butter in the dough to make it disappear.

Fold once and let it rest for at least 45 minutes in the refrigerator.

Then repeat the fold 5 more times with 45 minutes of rest between each book turn. Roll out the puff pastry to a thickness of 2mm and cut out discs of dough 16cm in diameter. Store in the refrigerator.

## BASIC CRÈME PÂTISSIÈRE

90 g	Whole milk
10 g	Whipping cream 35%
10 g	Cornflour
1	Egg yolk
30 g	Caster sugar
¼	Vanilla bean
	«NOROHY»

## BASIC CRÈME PÂTISSIÈRE

Bring the milk and cream to the boil along with ¼ vanilla bean.

Whisk together the starch and sugar, then add the egg yolk.

Pour the boiling milk and cream over this mixture and cook over a low heat until the mix comes back to the boil.

## VANILLA-FLAVOURED

### ALMOND CREAM

85 g	Butter
170 g	Almond paste
20 g	Finely ground almonds
10 g	Cornflour
1	Vanilla bean
	«NOROHY»
85 g	Eggs
85 g	Basic crème pâtissière

## VANILLA-FLAVOURED ALMOND CREAM

Soften the almond paste with the 85g of egg.

Add the finely ground almonds, vanilla and creamed butter.

Gently whip up the mix, then add the cornflour.

Finally, incorporate the tempered crème pâtissière.

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(continued)

## CHOCOLATE-FLAVORED ALMOND CREAM

410 g Vanilla-flavored  
almond cream  
90 g **CARAÏBE 66%**

## CHOCOLATE-FLAVORED ALMOND CREAM

Melt the **CARAÏBE 66%** chocolate at 95-105°F (35-40°C) and add it to the vanilla-flavored almond cream. Stir thoroughly.  
Store in the refrigerator.

## ASSEMBLY

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Roll out the pastry to a thickness of 2mm. Leave to rest for 5 minutes before cutting to avoid the dough retracting. Cut out the 16cm discs and place them on a tray covered with greaseproof paper.

Glaze around the edges.

Pipe 225g of chocolate-flavoured almond cream.

Place down the top and seal the edges tightly.

Glaze once and leave to rest for 5 minutes in the refrigerator.

Glaze a second time and carve out diamonds with the tip of a knife.

Pierce around the outside and at the centre to allow steam to escape. Crimp the edges of the dough with your fingers.

Leave to rest for 15-20 minutes in the refrigerator before cooking.

Bake in a fan-assisted oven at 355°F (180°C) for 35-40 minutes.