

THE PRALINÉ GALETTE DES ROIS

🕒 30 min

👩 Easy











MATERIALS

Whisk
Pan
Knife
Stove
Wooden Spatula
Board
Silicone Spatula
Mandolin
Bread Knife

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Galette des Rois (frangipane cake) 
1 Entire
- Spread Dough 
30 g
- Pecan nuts 
50 g
- Sugar 
150 g
- Liquid Cream 
100 g
- Caster Sugar 
100 g
- Fleur De Sel 
1 g
- Fresh hazelnut 
100 g

INSPIRATIONS

HOW TO MAKE !

STEP 01

CARAMEL WITH SALTED BUTTER

Take the pan and caramelize the sugar. Deglaze with the liquid cream, add a pinch of fleur de sel, and reduce until thickened. Let it cool down, then pack into a piping bag.

STEP 02

PECAN NOUGATINE

Take the pan and caramelize the sugar. Add the pecan nuts and remove from the heat. When the caramel starts to set, remove from the pan and onto a sheet of baking paper. Wait about ten minutes and then chop with a knife.

STEP 03

THE SPREAD DOUGH

Bring to room temperature and pack into a piping bag.

STEP 04

ASSEMBLY OF THE FRANGIPANE CAKE

Take the cake and cut the top of it with a bread knife. On the frangipane part make dots with the spread and the caramel with salted butter. Sprinkle the whole cake with chopped nougatine and finish with hazelnut shavings.