Galette des Rois
By Tulio Retyk

Ingredients
- 1/4 cup almond paste
- 4 cup white sugar
- 3 tablespoons unsalted butter softened
- 1 egg
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 2 tablespoons all-purpose flour
- 2 rolls of puff pastry
- Pinch of salt

Method
1. Place the almond paste in a blender with the sugar, blend well
2. Add in one by one the butter, egg, vanilla extract, almond extract, flour, and salt. Process until smooth then set aside.
3. Preheat the oven to 220°C. Butter a baking sheet or line with parchment paper set aside.
4. Roll out one sheet of the puff pastry into an 11-inch square. Keep the pastry cool, do not knead or stretch. Use a large pie plate, cake pan or frying pan to trace an 11-inch circle onto the dough using the tip of a small knife. Place the circle of pastry onto the prepared baking sheet. Repeat with the second sheet of pastry. Refrigerate both sheets.
5. Mound the almond filling onto the center of the pastry that is on the baking sheet. Leave about 1 1/2 inch margin at the edges. Place the second sheet of pastry on top, and press down the edges to seal.
6. Beat the remaining egg with a fork, and lightly brush onto the top of the galette. Prick several small slits in the top to vent steam while baking.
7. Bake for 15 minutes in the preheated oven. Do not open the oven until the time is up, as the pastry will not fully puff. Cook for an additional 12-15 minutes at 180°C or until the top is a deep golden brown. Transfer to a wire rack to cool.