

## Galette recipe

**Ingredients** - 400g Puff pastry

**For the filling** -100g Ground Almonds, 100g Castor sugar, 3 egg yolks, pinch salt, 1 extra egg yolk to brush over the pastry before baking.

Prepare a hot oven (230/250°C) Gas 7. Remember temperatures vary with different ovens- you may not need the thermostat turned up this high!

Divide the pastry into two blocks. Roll out into two circles of the same diameter (use a large plate as a measure). Line a damp flat tin with one of the pastry circles. Prepare the filling by mixing the ingredients until you obtain a smooth cream. Spread this cream in the centre of the pastry circle. Cover with the second circle of pastry, making sure that the sides are stuck together so that the cream does not come out while the galette is cooking. Criss-cross the surface with a knife, brush with beaten egg yolk and cook for 40 minutes in your hot oven. Lower the temperature during the last 10 minutes.

Serve luke warm.

Alternative filling:- A frangipane cream, which is a thick custard to which you add some ground almonds and a drop of almond essence.