



Almond Galette

Sarah's servings: 8, Sarah's skill: Medium, Baking time: 30 mins

Ingredients

2 Packets Ready Rolled Puff Pastry Sheets

1 Egg (for glazing)

Filling:

100g Soft Unsalted Butter

100g Caster Sugar

1 Large Egg

1 Large Egg Yolk

150g Ground Almonds

100g Flaked Almonds

1 tsp Almond Extract

Method

- Line a baking tray with baking parchment.
- Unroll one of the pastry sheets and place a 23cm/ 9" round cake tin on top and cut round the tin - repeat with the second sheet.
- Place one of the circles of pastry on the baking tray and then place another piece of parchment on top of the pastry then place the second circle on top of the parchment and place in the fridge to keep cold.
- To make the filling put the butter and sugar in the bowl of a stand mixer and beat until light and fluffy.
- Add the eggs and mix.
- Then add the ground almonds, flaked almonds and almond extract and mix.
- Transfer the almond filling to a medium sized bowl and cover with cling film and place in the fridge for about 1 hour.
- After 1 hour remove the pastry and filling from the fridge.
- Take the top circle of pastry and set aside.
- Spread the filling on top of the other pastry circle leaving a 2cm/ 1 inch border around the edge.
- Brush the egg (for glazing) around the edge of the pastry.
- Lay the other pastry circle over the top and press the edges together to seal.
- Brush all over with more of the egg wash.
- Cut some slits on the top to allow the steam to escape when baking.
- Place back into the fridge for at least 30 minutes.
- Pre-heat the oven to 220 degrees centigrade (200 fan) Gas mark 7.
- After 30 minutes remove from the fridge and brush with more egg wash.
- Finally score the pastry in half moon shapes around the circle or in a criss cross pattern.
- Bake for 30 minutes until golden brown.
- Set aside to completely cool and for the filling to set before slicing.