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## MINI CHERRY GALETTE DES ROIS

Makes 12 • Prep 45' • Oven 15-20' • Easy

For the filling:

1 small jar of pitted cherries  
50g butter, room temperature  
60g sugar  
50g ground almonds  
a pinch of salt  
1 tsp cornstarch  
1 egg  
1 tsp Kirsch  
cherry jam  
1 almond

2x 230g all-butter puff pastry  
1 egg yolk 1 tbsp milk

Preheat the oven to 180°C fan. Drain the cherries, halve and set aside.

In a bowl, mix the butter and sugar until creamy. Add the almonds, salt, cornstarch, egg and Kirsch and mix into a frangipane batter.

Make the galettes in batches. Unroll one puff pastry disc and cut out as many 9 cm discs as you can. You want to get 12 discs in total, so knead together the remaining dough scraps, roll out and cut out more if necessary. Place 6 pastry discs onto a baking tray lined with baking paper.

Put a bit of cherry jam into the middle of these discs, leaving an uncovered edge of about 2 cm around the jam. Top the cherry jam with 1 teaspoon of the frangipane mix, then put 4 cherry halves on top. Tuck an almond into the centre of one of the cherry stacks – this will be the hidden 'bean'.

Mix the egg yolk with the milk. Brush the bare edges of the frangipane-topped pastries with the egg wash. Place the remaining pastry discs on top of the frangipane mounts and press down the sides to seal the egg-washed edges.

Cut a shallow criss-cross pattern across the top of each pastry, making sure not to cut all the way through the pastry. Brush each pastry with egg wash.

Bake the pastries in the preheated oven for 15 to 20 minutes, then leave to cool on a wire rack. While the pastries are baking, prepare the remaining 6 galettes.

Serve the galettes warm or eat them soon after baking.