

FRANGIPANE WITH TOBLERONE

Ingredients (For 6 people)

- 2 round puff pastry dough rolls
- 150 g Toblerone
- 1 egg yolk for browning the pastry
- For the pastry cream
 - 1 egg yolk
 - 30 g caster sugar
 - 1 pinch of salt
 - 20 g wheat flour
 - 25 cl milk
 - 1 vanilla pod
- For the almond cream:
 - 40 g softened butter
 - 1 egg
 - 50 g caster sugar
 - 75 g ground blanched almonds
 - 30 ml brown rum

Preparation:

Preheat the oven to 180°C and coarsely chop the Toblerone.

For the pastry cream:

Bring the milk up to a boil with the split vanilla bean. Meanwhile, whiten the egg yolk with the sugar and add the flour. Mix well. When the milk simmers, remove the vanilla bean and pour the milk over the whitened yolk.

Mix well and pour the mixture into a saucepan. Bring to a boil and cook for 3 minutes from the time that it begins to boil until it thickens into a cream. Pour it into a dish, cover with plastic film and chill rapidly.

For the almond cream:

In a bowl, mix the softened butter with the sugar and then add the whole egg, almond powder and rum. Mix well and reserve.

For the frangipane:

Mix the custard and the almond cream until the blend is homogeneous.

To make the frangipane kings' cake:

Roll out the puff pastry dough and cut out two circles using a cake mould. One may be slightly larger than the other. Place the smaller disk on a lined baking sheet. Spread the frangipane cream over the disk, leaving a margin of 2 cm around the edges. Insert a lucky charm and generously sprinkle with chopped Toblerone.

Cover this disk with the second disk of pastry dough and fold the edges down around the first disk (be careful to seal well). Lightly trace a decoration with a knife tip and brush the dough with egg yolk. Bake for approximately 30 to 35 minutes in the lower part of the oven.

