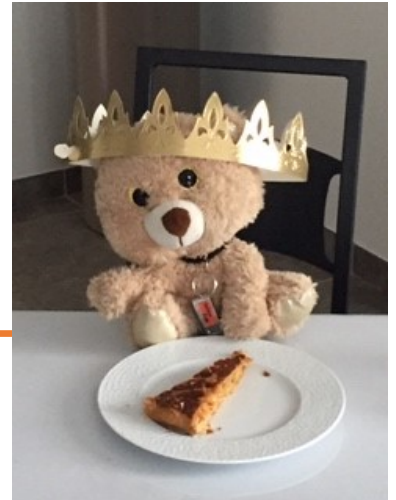


12th and 13th of January: a week-end with Nina's family, Celebrating the Epiphany (or the day of the 3 Kings)



The 3 cooks are Nina and her little brother and Golden Eyes of course !



To prepare the GALETTE DES ROIS (King's Cake), you need:

- 2 rolls of puff patry
- 2 eggs
- 125g of sugar
- 150g of almonds powder
- 60g of butter
- 2 teaspoons of rum
- One vanilla pod
- 1 egg to glaze the cake

First, lets mix the eggs, the sugar, the butter, the almonds, the vanilla pod and the rum together.

Then, put one of the puff pastry on the baking tray.

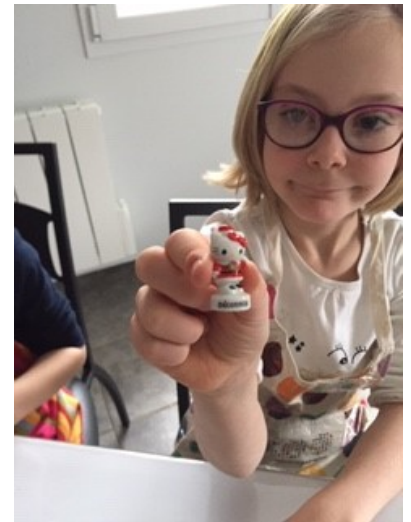


Let's choose the beans (les fèves), which are nice porcelain objects.





Here are the fèves chosen by our cooks!



Let's pour the preparation on the middle of the puff pastry, and hide the fèves inside. Then add the second pastry on the top and glaze it with the egg yolk .



Let's bake it during 40 minutes at 180°C in the oven.



The youngest of the family is going under the table to choose who will receive which part of the galette. And then, we eat it! Bon appétit!