



# galette des rois with pear, almond and orange blossom, PDO huile d'olive de Nice

## Serves 8:

- 2 rolls puff pastry
- 3 pears
- 125g ground almonds
- 100g sugar + 1 tbsp
- 1 tbsp orange blossom water
- 2 eggs
- 50g **PDO huile d'olive de Nice** + 1 tbsp



Preparation: 20 min  
Cooking: 45 min

Wash and chop the pears. Brown them in a frying pan over a high heat with 1 tbsp olive oil, then sprinkle with 1 tbsp sugar. Caramelize, turn off the heat and set aside.

In a bowl, mix 100g sugar, 50g olive oil, 125g ground almonds and 1 tbsp orange blossom water. Mix well. Beat the eggs in a separate bowl and add to the mixture. Stir well.

Roll out the pastry on a baking tray lined with baking paper. Cover with almond cream, leaving 2cm uncovered around the edges. Arrange the pear cubes on top. Moisten the edges of the pastry with a little water, place the second pastry on top, add the «fève» (a small trinket traditionally hidden in the Kings cake) and seal the edges by pressing down.

Draw designs on the pastry with a knife, brush the pastry with beaten egg yolk and bake for 20 to 25 minutes.

## What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nice for its sweetness and its aromas of almond, raw artichoke, broom flowers, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes.

You can also use one of these PDO olive oils: Nyons or Languedoc.