

Raciones para 1

1 sheet
Puff pastry

1
Egg

Flaked almonds
400 ml
Cream
150 g
Soft nougat

- 1 The first step in preparing our Kings' cake is to cut the puff pastry into a circle leaving another circular hole in the center. By doing this, it will be a ring of puff pastry which later will become the Kings' Cake.
- 2 On a baking sheet with nonstick paper, place the puff pastry which has been cut, paint it with beaten egg, and spread flaked almonds on top.
- 3 Bake it for 15 minutes at 180°C.
- 4 For the filling, mounted in a 400ml bowl of cream with soft nougat 150gr. When it's ready, put the mixture in a pastry bag to fill the Kings' cake.
- 5 When the Kings' cake is ready, let it cool and cut it in two so you filled the inside.
- 6 At the base of the Kings' cake spread the nougat mousse with the help of a piping bag. Prepares a hot drink to enjoy this delicious Kings' cake.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/roscón-de-reyes-con-hojaldre-y-turrón/>

