

# Roscón de Reyes (cake of Kings) with three fillings

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## Consejo del chef

Set aside to cool and fill each roscón with your favourite flavour. We have chosen pastry cream, heavy cream, and chocolate truffle.

## Raciones para

**350 gr** Strong flour  
**125 gr** Sugar  
**125 gr** Milk  
**75 gr** Butter at room temperature  
**25 gr** Baker's yeast  
**2** Egg yolks  
A pinch of salt  
**1** Teaspoon of orange blossom water  
**250 gr** Pastry cream  
**250 gr** Chocolate truffle  
**250 gr** Heavy cream

- 1** Pour into the beaker of a mixer or food processor flour, sugar, milk, butter, baker's yeast, egg yolks, orange blossom water, and a pinch of salt.
- 2** Mix for 5 to 10 minutes until everything is well combined.
- 3** Put the dough on the countertop, shape a ball with the help of some flour to prevent it from sticking, and place it in a bowl. Cover it with cling film.
- 4** Let it rise with the rising function of the oven at 35°C for 1 hour. Then, take the ball and divide it into three small balls of the same weight. Make a hole in the centre and place them on an oven tray with some kind of object in the middle to keep the hole during baking.
- 5** Place it back in the oven for another hour at 35°C to rise. Brush with egg and garnish with candied fruit.
- 6** Bake for 30 minutes at 160°C.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/roscon-reyes-tres-rellenos/>

