

Roscón de Reyes (cake of Kings) with three fillings



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

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

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