



Roscon de Reyes

Brioche | Vegetarian | Breakfast | Christmas



For 8 persons

600gr flour

2 eggs

20cl warm milk

100g soften butter

125g sugar

35gr yeast

a pinch of salt

4 spoons orange blossom water

1 orange

1 lemon

120g Nutella

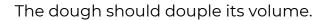
PREPARATION

Dilute the yeast with the warm milkand 4 spoons of flour. Let rest for 10min.

In a mixer with a hook put the flour and sugar, add the eggs, the orange blossom water and the orange and lemon zests, then the milk. knead well and add progressively the butter. The dough should be smooth and elastic, a bit sticky. Cover up and let rest for 2 hours.

When the dough doubles its volume you can start to work it shaping a big donut. Cover it again and let rest.





Preheat the oven to 180°C

Mix some yalk with some milk and spread the mixture on the top of the roscon. Add the almonds, the candied fruits and pearl sugar.

Bake for 30min. Let it cald down, then cut it on half and spread Nutella inside.