



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 milk and 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.

The dough should double its volume.

Preheat the oven to 180°C

Mix some yolk 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 cool down, then cut it in half and spread Nutella inside.