



## ROSCÓN DE REYES

Others | Vegetarian | Breakfast | Snacking | Christmas

👤👤👤 | 180 minutes ⌚ | 🥄🥄🥄

**Serves: 8**

### Ingredients

600g flour  
2 eggs, plus 1 additional egg yolk  
200ml warm milk, plus extra for milk wash  
100g butter, softened  
125g sugar  
35g yeast  
a pinch of salt  
4 tsp orange blossom water  
Zest of 1 orange  
Zest of 1 lemon  
120g Nutella®

### PREPARATION

1. Dilute the yeast with the warm milk and four tablespoons of flour. Let the mixture rest for 10 minutes.
2. In a mixer, fitted with a hook attachment, combine the flour and sugar. Add the

eggs, orange blossom water and zest of both the lemon and orange, followed by the milk-yeast mixture.

3. Knead the mixture until well combined, then gradually incorporate the butter. The dough should become smooth, elastic, and slightly sticky. Cover the bowl, and let it rest for two hours.

4. Once the dough has doubled in size, it's time to shape into a large donut. Carefully work it into the desired shape, then cover it again and rest until it doubles in size once more.

5. Preheat the oven to 180°C.

6. Mix together the egg yolk with a splash of milk. Gently brush this mixture over the top of the Roscón. Then, generously sprinkle with almonds, candied fruits and pearl sugar.

7. Bake for 30 minutes.

8. Once baked, let it cool before cutting in half. Spread Nutella® inside and join the Roscón back together.