



# ROSCÓN DE REYES

A SPANISH CHRISTMAS DESSERT

## INGREDIENTS:

650 g of strong flour  
250 ml of warm milk  
25-30 g of fresh yeast  
120 g of sugar  
120 g melted butter or margarine  
2 eggs and 1 yolk  
10 g of salt  
2 and 1/2 tablespoons of orange blossom water  
Grated skin of 1 large lemon and 1 orange

## TO DECORATE:

Frosted or candied fruits  
Sugar  
1 beaten egg  
An orange  
Ovenable figurines  
Preparation

First mix a bit of the 250 ml of warm milk with 2 or 3 spoonfuls of the strong flour. Add 25-30 g of fresh yeast, crumbled, and stir. Cover and let it ferment for 15 to 20 minutes in a warm place so that it ferments.

Once the pre-dough has fermented, add the rest of the flour in a large bowl and gradually add the rest of the ingredients: sugar, lemon and orange peel, salt, milk, 2 eggs, sugar, the pre-dough that we had in another fermenting container, the orange blossom water and finally the melted butter or margarine. Stir until a homogeneous dough is left.



Flour a smooth surface and knead the dough for a few minutes with our hands. If necessary, Add a little more flour in order to work the dough well. Give our dough a ball shape, and once it is well kneaded, keep it in an airtight container or covered with one or two damp cloths for a couple of hours in a warm place without draughts.

After two hours the dough should have grown approximately twice as much. We take it out of the container and on a smooth floured surface, we knead it again and step by step we shape our doughnut. With this dough we have made two roscones, one bigger and one smaller, but you can make a bigger one or two medium ones. If we are going to make two roscones, we separate the dough and knead each one of them giving it shape and making the hole with our fingers.

The hole will become smaller when baking it, so it is convenient to make it big. We must let them rest again for about an hour well covered and in a warm place. A good tip is to turn on the oven previously at 50°C, turn it off again and put the roscones in the oven off so they stay warm.

Finally, we can paint our roscones with egg, and decorate them to our liking, for example with candied fruit, candied oranges, flaked almonds, powdered sugar, or whatever we prefer.

Once we have our decorated roscones, we put them in the oven preheated to 180°C for about 20 minutes. If we have a small roscone it will probably be ready after 15 minutes. We take them out, let them cool down a bit and if we like it, we can cut them in half and fill them with cream, truffle or our favorite filling.