

# ROSCÓN DE REYES



Mode of use of the "ROSCÓN DE REYES" (Epiphany Cake) for 340g.

1. Put 0.130 kg of icing sugar along with the scrape of the shell of half lemon and half orange without white part.
2. Put 0,060 kg of milk that we heat minimum at 37°, add 0,005kg of dry yeast and mix a few minutes at slow speed, add the 0,100kg of the prepared "rosco mix" and knead approximately 1 minute until you get a homogeneous ball. Put it in warm water until it is floating and our mother dough is ready.
3. Add all ingredients of the dough 0.09 kg butter cream, 0.07 kg rice flour, plus 0.007 kg honey or agave syrup, 0.240 kg of our mix, previously flavored sugar 0,130 kg (POINT 1), two fresh eggs, 0.050 kg warm milk, 0.011 kg dry yeast and 2 drops of vinegar together with the mother dough that we have floated in water and mix with a spade in medium speed during 6 minutes. The dough should be sticky.
4. Let it double its volume inside a bowl covered with heat.
5. Degas by kneading approximately 6 minutes at slow speed. The dough will be sticky but flouring it a little bit will let us work it normally.
6. Form and shape on the tray, we double the volume of the dough fermenting between 60 to 90 minutes approximately. Decorate and bake about 14 minutes at 180° / 200°.
7. Let it cool down and refill according to your own taste with whipped cream or cream. Do not forget to stick the figure. Have a good Epiphany.