Three Kings Cake (Epiphany cake)

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Resting time	1 Hrs 20 Mins
Cooking time	20 Mins
Portions	6
Appliance	Combair-Steam SE from 2015

Preparation

300 g plain flour

30 g sugar

21 g yeast, fresh

175 ml milk

40 g butter

½ tsp salt

40 g sultanas

½ lemon

Cut the butter into small cubes. Zest the lemon. Put the white flour, sugar, yeast and milk in a mixing bowl and mix on the lowest setting for 2 minutes. Add the butter and mix for another 6 minutes. Add the salt, sultanas and lemon zest and mix for another 2 minutes. Then knead the dough on the highest setting for 5 minutes.

Place the dough in a bowl, cover with a cloth and allow to proof until double in volume.

1 almond, whole

Form a quarter of the dough into a smooth ball, lay it on the lined baking tray and flatten it slightly. Form six equal-sized balls from the rest of the dough. Hide the almond in one of the balls. Arrange the balls of dough loosely around the large ball of dough. The balls should be lightly touching each other.

Leave the dough to rest again for about 20 minutes.

Put the baking tray into the cold cooking space. Bake.

Professional baking plaited bread 170 °C for 20 Mins

1 tbsp almonds, flaked

1 tbsp water

1 tbsp apricot jam

Lightly toast the flaked almonds in a pan. Heat the apricot jam with the water.

After baking, brush the rolls with the apricot jam and sprinkle over the flaked almonds.

Accessories

Baking tray

Additional information

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