

Brioche king's cake

Ingrédients

- 6g fresh yeast
- 190g T45 flour
- 25g sugar
- 3g salt
- 17g orange blossom flavouring
- 2 eggs
- 120g butter
- 50g candied orange
- 1 egg for the egg wash

Préparation

1. After several recipes of frangipane king's cakes, I had to suggest you a recipe of cake or brioche des rois, the traditional recipe of the Epiphany in Provence!
2. Usually it's garnished and/or covered with several different candied fruits, as I don't like it too much I only put candied oranges in mine, but you can use the candied fruits of your choice. Apart from that, orange blossom and pearl sugar for a very classic version of this January cake!
3. Recipe : Place the crumbled yeast in the bowl of a food processor fitted with the kneading instrument.
4. Add the flour, sugar, zest, orange blossom, salt and eggs.
5. Knead for at least 15 minutes, until the dough pulls away from the sides of the bowl and is smooth.
6. Add the butter, cut into small pieces, and knead again until the dough pulls away from the sides again, and forms a veil that does not tear when stretched.
7. Finally, add the candied orange peels, mix quickly, then form a ball, wrap it and place it in the refrigerator for a minimum of 3 hours, at best overnight.
8. The next day, degas the dough, form a ball.
9. Make a hole in the center and enlarge the hole without tearing the dough until you get a crown.
10. Be careful to have a big enough hole, with the growth and the cooking if it is too small it could close.
11. At this point, add the bean by pushing it into the dough from below.
12. Let the dough rise for 1h30 to 2 hours.
13. Then put some egg wash on the brioche with a beaten egg.
14. Add pearl sugar and bake for 20 minutes in a preheated oven at 175°C.
15. Let cool, then decorate with candied orange peels before enjoying!