

# Brioche des Rois



FOR 6 PEOPLE

PREPARATION 20 MIN

COOKING 20 MIN

REST 5 H 10

## Ingredients

650 g of flour  
150 g of tricolored candied melon cubes \*  
100 g of sugar  
100 g of butter  
1 cube of baker's yeast

10 cl of milk  
3 eggs  
3 tbsp of warm water  
2 tbsp of orange blossom water  
1 pinch of salt

For the decoration:  
50 g of sugar  
50 ml of water  
100 g of candied fruit \*  
Pearl sugar

## Recipe

\*available at La Maison du Fruit Confit.

- 1 Roll the tricoloured candied melon cubes in the flour..
- 2 Crumble and dissolve the yeast in 3 tablespoons of warm water and leave to stand in a warm place for 10min.
- 3 Beat the butter with the sugar, then add the eggs, warm milk and orange blossom. Add the flour, dissolved baking powder and salt. Add the candied fruit and knead the dough for 10 minutes to form a smooth ball. Cover with a cloth and leave to rise for 3 hours.
- 4 Deaerate the dough then form a ball and place on a baking tray covered with baking paper. Cover with a cloth and leave to rest for 2 hours. When the dough has puffed up, shape it into a round ball. Make a hole in the middle and spread the dough to form a crown.
- 5 Bake in a preheated oven at 180°C for around 20 minutes (keep an eye on the baking time).
- 6 The syrup: mix the sugar and water in a saucepan. Bring the mixture to the boil and cook for around 5 mins.
- 7 Remove the brioche from the oven, brush the surface with the syrup and decorate with the candied fruit and granulated sugar. Leave to cool.