










KING'S DAY BREAD

Though our version may be showier than is accustomed, King's Day Bread (or *Rosca de Reyes* in Spanish) is always adorned with candied fruits. King's Day, January 6, commemorates the arrival of the three Wise Men in Bethlehem with gifts for baby Jesus. The baker

customarily hides a figurine of baby Jesus inside the dough. This bread has a particularly rich tradition in Mexico, where the person served the piece with the figurine is obliged, traditionally, to host a *tamal* dinner on February 2 (the Day of the Virgin of Candelaria).

TOTAL TIME  Active 22 min Inactive 10 h 10 min	DDT  28-29°C / 82-85°F	DIFFICULTY    Easy: Moderate: Advanced: mixing shaping garnish	Ovens    ★Combi ★Convection Home	YIELD / SHAPE  1 ring-shaped loaf
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INGREDIENTS	WEIGHT	VOLUME	%	NET CONTENTS	
For the Cookie Topping				Ingredients	
Bread flour	65 g	½ cup	100	Flour	
Butter, softened	65 g	¼ cup	100	Water	
Sugar	65 g	⅓ cup	100	Fat	
For the Dough				Sugar	
① Whole milk, cold	215 g	1 cup	51.19	Salt	
Instant dry osmotolerant yeast	7.5 g	2¾ tsp	1.79	Yeast	
② Bread flour	420 g	3 cups	100	<i>Consume within 1 d, or freeze for up to 2 mo.</i>	
Eggs, cold	170 g	4 ea	40.48		
Orange blossom water	20 g	1 Tbsp + 2 tsp	4.76		
Orange zest	2 g	½ tsp	0.48		
③ Butter, softened	160 g	⅔ cup	38.1		
④ Sugar	85 g	½ cup	20.24		
Fine salt	8.5 g	1⅓ tsp	2.02		
For the Topping					
Egg wash see page 3-270	as needed				
Pearl sugar, optional	as needed				
Corn syrup	as needed				
Candied orange slices see page 268		32-36 slices			
Candied kumquats see page 268		14 halves			
Lime zest	1 ea				
Yield	~1.00 kg				

For salt, flours, substitutions, and other notes, see pages viii-xi.

