INDIRECT · ADVANCED

Roscón de Reyes on the Kamado, Baked on a Stone: Fluffy, with Orange Blossom Water

Two roscones of about 25 cm baked one after the other on a stone, with a deflector and the kamado held at 175 °C. Pre-ferment dough, a night in the fridge, orange blossom water, orange zest and cream only once cold.



PREP	COOK	SERVINGS	TEMPERATURE
60 min	55 min	12	175 °C

Ingredients

500 g strong bread flour (100 g for the pre-ferment and 400 g for the dough)

140 ml whole milk, lukewarm (60 ml for the pre-ferment and 80 ml for the dough)

15 g fresh baker's yeast (2 g for the pre-ferment and 13 g for the dough)

3 ud large eggs (2 for the dough and 1, beaten, for the glaze)

160 g caster sugar (100 g for the dough and 60 g moistened with 2 teaspoons of water for the topping)

100 g unsalted butter, softened

35 ml orange blossom water (the baking kind)

1 ud orange, zest only (and the zest of half a lemon, optional)

5 g fine salt

150 g candied fruit in strips: orange, glacé cherry and citron or candied squash

50 g flaked almonds

400 ml whipping cream (35% fat), very cold, with 30 g of icing sugar (optional, for the filling)

Method

1 PRE-FERMENT (DAY 1)

Dissolve 2 g of fresh yeast in 60 ml of lukewarm milk, add 100 g of strong bread flour and mix to a soft ball. Cover it and leave at room temperature, about 22-24 °C, for 1 to 2 hours, until it doubles in volume and looks full of bubbles when torn open. This is what starts the fermentation: do not skip it, however short of time you are.

2 KNEAD AND ADD THE BUTTER

In a large bowl combine the torn-up pre-ferment, 400 g of flour, 80 ml of milk, 13 g of yeast, 2 eggs, 100 g of sugar, the orange blossom water, the zest and the salt. Knead for 8-10 minutes until it pulls away from the bowl. Add the butter in pieces, one at a time, and keep going for another 8-10 minutes until it passes the windowpane test. The dough should not go above 26 °C.

3 COLD PROVE

Shape it into a ball, put it in a lightly greased bowl and cover with cling film. Leave it for 1 hour at room temperature so it starts to grow, then put it in the fridge for 12 to 16 hours. The next day it will be firmer, a little under double in size, and smell of orange blossom and ferment. That cold is what lets you shape such a rich dough without it sticking.

4 DIVIDE AND SHAPE (DAY 2)

Tip the cold dough onto a barely floured worktop, weigh it and cut it with the Lacor scraper into two equal pieces of about 500 g. Roll each into a ball, rest them covered for 15 minutes, then open a hole in the centre with your fingers. Stretch each ring on its own 27 cm square of baking paper to about 22 cm outside diameter, which you can check with the scale along the scraper's edge: the final prove will take it to about 25 cm.

5 FINAL PROVE AND LIGHTING

Cover the roscones and prove at 24-26 °C for 2 to 3 hours, until they have almost doubled. With an hour to go, fill the Konnected Joe firebox with NaturBraza marabú charcoal and light it with its built-in electric igniter, which works with the dome closed and the vents open according to the maker. Set the two half-moons on the lower level of the Divide & Conquer, the grate above, and the Rösle stone on top of it. Set the target to 175 °C and let the stone sit for at least 30 minutes at a steady temperature.

6 DECORATE

When they are about 30 minutes short of almost doubling, put the second roscón, covered, in the fridge: that way it is ready just as the first comes out. Brush the first with the beaten egg, without letting it drip onto the paper. Spread the candied fruit strips along the ring, put the flaked almonds in the gaps and finish with little mounds of the moistened sugar, which bakes like sweet sand instead of melting. The second is decorated the same way, but later, once it comes out of the fridge.

7 BAKE THE FIRST ROSCÓN

Open the lid in two stages (burping): raise it about 5 cm, wait about 5 seconds, then open it fully, wearing gloves and keeping your face turned away. Slide the roscón on its paper from the HOT! Kitchenware peel onto the stone and close up. Bake for 18-22 minutes at 175 °C. If one side browns faster at the 12-minute mark, open again in two stages and turn it half a turn by pulling the paper with tongs or the peel. It is done when deep golden and at 88-90 °C in the centre.

8 SECOND ROSCÓN AND COOLING

Take the first one out with the peel and move it to a rack. While the kamado comes back to 175 °C, take the second out of the fridge and decorate it. Load it only once the chamber is steady again, opening in two stages, and bake it the same way: 18-22 minutes and 88-90 °C inside. Leave both to cool on a rack until they feel completely cold to the touch, inside as well. A warm roscón melts the cream and turns dense when cut.

9 FILL AND SERVE

If you want it with cream, whip the 400 ml of very cold cream with the icing sugar in a chilled bowl until it holds firm peaks. Cut each roscón in half horizontally with a serrated knife, fill and put the top back. Into the fridge as soon as it is assembled, and out of it for 2 hours at most. If you hide a broad bean or a figurine in it, say so at the table and remove them from the portions for small children.

Editor's tips

- Take the temperature of the dough once kneading finishes: if it goes above 26 °C, the butter melts, the dough turns greasy and the crumb ends up heavy. Ten or fifteen minutes in the fridge before you carry on kneading fixes it.
- The moistened sugar is made with 60 g of sugar and two teaspoons of water, stirred until it looks like wet sand. Do not swap it for icing sugar: icing sugar dissolves into the egg and disappears in the oven.
- If the surface browns quickly before the 15-minute mark, cover it with a loose sheet of aluminium foil, not pressed down. Foil does not fix the base: if it scorches underneath, check that the chamber has not gone above 180 °C and that the deflector is in.
- Unfilled and well wrapped in cling film, the roscón stays tender the next day and freezes well. Fill it with cream on the day it will be eaten, never before freezing.

Gear for this recipe

Kamado Joe Konnected Joe

This roscón calls for two bakes in a row at 175 °C with the lid opened between them, and never above 180 °C, because the dough contains sugar and the embers sit underneath. The Konnected Joe holds the setpoint with its fan, within the 107 to 371 °C range the brand states, so there is no need to reach down and adjust the bottom vent while the second roscón is being shaped or decorated. It comes with the two deflector half-moons and the two-level Divide & Conquer as standard: deflectors below, grate above and the 30 cm stone resting on it with air in between. Its grate is the 46 cm of the Classic format, with plenty of room around the stone. The trade-off is that it needs a power socket nearby.

mikamado.es/en/kamados/kamado-joe-konnected-joe

Rösle VARIO 25424: 30 cm cordierite pizza stone

The base of a roscón cooks by contact, and in a kamado that contact has to be with something that spreads the heat rather than passing on the heat of the embers. The Rösle VARIO is cordierite, round, 30 cm across, 1.5 cm thick and 2.1 kg according to its listing: it stores heat during the preheat and gives it up evenly to the base over the 18-22 minutes. Its 30 cm sets the recipe. A whole roscón made with 500 g of flour does not fit, so the dough is divided into two of about 25 cm, which leave a couple of centimetres free on each side. On the 46 cm grate of the Konnected Joe it sits whole and centred.

mikamado.es/en/accesorios/rosle-vario-piedra-pizza-cordierita-30

HOT! Kitchenware multilayer birch pizza peel, 29 × 41.5 cm

A proved roscón is a soft, airy dough decorated with fruit and sugar: carried by hand, it distorts and loses half its volume. The HOT! Kitchenware birch peel is 29 cm wide, just enough to get under the baking paper with a roscón of about 25 cm and slide it onto the stone in one move. Afterwards it is used to lift it out golden and move it to the rack. Its listing gives a limit of 230 °C, above the 175 °C of this recipe, but the peel goes in, loads and comes out: it is never left resting on the stone or inside the kamado.

mikamado.es/en/accesorios/hot-kitchenware-pala-pizza-abedul-29x41

Lacor 67029: stainless steel bench scraper with a handle

A dough with 100 g of butter, egg and sugar sticks to the worktop, to your fingers and to everything it touches, and every extra handful of flour used to tame it leaves it drier. The Lacor 67029 scraper does that job without adding flour: it lifts the cold dough off the bowl and the worktop, cuts it into two equal pieces in one go and picks them up to be rolled into balls. The scale marked on its edge lets you check that each ring measures about 22 cm before proving, and the rubber handle gives grip with buttery hands. It is a worktop tool: the rubber handle never goes near the hot stone or grate.

mikamado.es/en/accesorios/lacor-rasqueta-panadero-inox-67029

NaturBraza marabu charcoal, pack of two 5 kg bags (10 kg)

Between preheating the stone and the two bakes, the kamado spends close to two hours at 175 °C with the lid opened several times, and refuelling with the stone and deflectors in place is not an option. NaturBraza marabú charcoal comes from a very dense wood: it burns slowly with a short flame, and the listing promises little ash, though it publishes no figure or lump size. With the firebox filled to the brim there are embers to spare for the whole session. A clean fire with no white smoke is what a sweet bake needs when it should not taste smoky. Sift the dust from the bottom of the bag before loading.

mikamado.es/en/accesorios/naturbraza-carbon-marabu-2x5kg

Full recipe at: mikamado.es/en/recetas/roscon-de-reyes-kamado

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