

Recipe: Traditional Three Kings Cake

Instructions No. 1286



the two layers of puff pastry together with your fingertips to join them together. With the tip of a knife you can now draw a grid on the cake. Then brush the cake with egg yolk and bake in the oven at 180 °C (170 °C hot air) for about 40 minutes. When baked, the cake has a wonderful golden brown colour. As soon as the Three Kings Cake has cooled down, it can be served.

Article information:

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