



KING'S CAKE FROM PROVENCE



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KINGS CAKE PASTE

- 1 kg flour T45
- 20 g salt
- 80 g caster sugar
- 40 g yeast
- 11 eggs
- 500 g butter

FRUIT MACERATION

- 1 kg Pellorce & Jullien fruit cubes
- 250 g Pellorce & Jullien candied orange slices
- 5 eggs
- QS orange blossom water

1. Weigh flour, salt and baking powder, add half the eggs, break up the dough and add the remaining eggs. Break the dough again. Add the softened butter and let the dough rise from the bowl again. Leave the dough to rise for 3/4 hour at 24°C, then break it up and put it in the fridge.
2. The next day: Roll out a section of dough to 6 using a rolling pin. Cut out a square piece of dough and garnish it with macerated candied fruit (as if you were garnishing a piece of pithiviers with almond cream). Roll out the other piece of dough to 3. Using a circle, cut out a square and place it on top of your filling (as for a Pithiviers). Cut the brioche dough.

Let the brioche rise to 24°C (not too much). Brown, sprinkle with granulated sugar and bake at 180°C in a fan-assisted oven. Remove from the oven, cool on a wire rack and decorate with Pellorce & Jullien candied fruit.



ASSORTMENT OF
MELON CUBES 6X6 MM
CARTON OF 5X2,5 KG
RÉF : 634



LARGE CANDIED
LEMON SLIVERS 6 CM
CARTON OF 5X2 KG
RÉF : 630



STRAIGHT CANDIED
ORANGE SLIVERS 7,5 CM
CARTON OF 10X1 KG
RÉF : 616



CANDIED ORANGE
SLICES
CARTON OF 5X2,5 KG
RÉF : 625