



TYPICAL PORTUGUESE  
RECIPES

## BOLO-REI/ KING CAKE

History says that it would have been the three wise men, Gaspar, Belchior and Baltazar giving rise to the famous King Cake, symbolizing the gifts that the magi led to the Child Jesus at the time of his birth: gold, myrrh and incense.

According to symbology, the conhouse symbolizes gold, fruits, crystallized and dried, represent the myrrh; and the aroma of the cake marks the incense. It is true that the cake, due to fruit and circular shape with a hole in the center, looks like a crown encrusted with precious stones.



# KING CAKE'S RECIPE

## Ingredients

- 175g blend of candied fruits
- 1dl Oporto wine
- 30g baker's yeast
- 750g flour without yeast
- 150g margarine
- 5 eggs M
- 1 orange zest
- zest of 1 lemon
- 1 spon of dessert of salt
- 100g of pinion crumbs
- 100g of walnut crumbs
- 100g laminated almond
- 100g of golden sultana
- 50g powdered sugar