



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Occasion Bread, Stollen

STOLLEN

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.000	10.00
Light muscovado sugar	0.800	8.00
Ground almonds	0.500	5.00
Yeast	0.400	4.00
Almond flavour	0.050	0.50
Ground bun spice	0.050	0.50
Sweet cinnamon	0.020	0.20
Water	5.500	55.00

Total Weight: 18.320

Group : Group 2

Ingredient	KG	%
Sultanas	3.500	35.00
Raisins	0.500	5.00
Glace cherries	0.500	5.00
Mixed peel	0.300	3.00

Total Weight: 4.800

Group : Assembly/Decoration

Ingredient	KG	%
Ground almonds	0.500	5.00
Marzipan	0.500	5.00
Total Weight: 1.000		

Yield: 77 Stollen

METHOD

1. Add all group 1 ingredients into a spiral mixer.
2. Mix for 2 minutes on slow speed.
3. Scrape down.
4. Mix for 6 minutes on fast speed.
5. Add group 2 ingredients and mix for 1 minute on slow speed.
6. Scale at 300g.
7. Mould the dough and allow to rest for 10 minutes.
8. Pin the dough out and place the marzipan in the dough.
9. Roll into a stollen shape and place on tray.
10. Prove for 60 minutes.
11. Bake at 200°C for 25-30 minutes.
12. Once cool, brush with amaretto.
13. Brush with melted butter and dredge with ground almonds and icing sugar.