



## STOLLEN BITES

### INGREDIENTS

#### Group 1

Ingredient	KG	%
<b>Multimix Cake Complete</b>	1.000	100.00
Water	0.480	48.00
Oil	0.276	27.60
Lemon/orange zest	0.027	2.70
Mixed spice	0.011	1.10
Almond paste	0.352	35.20
Mixed fruit	0.300	30.00
<b>Total Weight:</b> 2.446		

### METHOD

1. Add all ingredients (except almond paste and mixed fruit) into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Add almond paste and mix for 6 minutes on low speed.
5. Add mixed fruit over 1 minute on low speed.
6. Scale at 900g into foil.
7. Bake at 180°C for 40-45 minutes.
8. Divide into small pieces and dress as desired.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Stollen