



DISPLAY CONDITIONS

Frozen, Room temperature



CATEGORY

Bakery, Confectionery, Industry



OCCASION

Christmas, Easter, Winter



FINISHED PRODUCT

Stollen

STOLLEN

INGREDIENTS

Group Sponge

Ingredient	KG	%
Wheat flour	0.250	14.35
Water	0.200	11.00
Yeast	0.050	2.80
<u>Aromatic Driv</u>	0.020	1.15
Total Weight: 0.520		

Group Dough

Ingredient	KG	%
Wheat flour	0.250	14.35
Margarine	0.250	14.35
Sugar	0.070	4.02
Almond paste	0.100	5.74
Skim milk powder	0.025	1.44
<u>Aromatic Vanilla Flavour</u>	0.014	0.80
Salt	0.005	0.29
<u>Aromatic Lemon Flavour (natural)</u>	0.008	0.46
Total Weight: 0.722		

Group Raisin soaked in water and rum

Ingredient	KG	%
Raisin	0.250	14.35
Water	0.100	5.74
grated orange peel	0.075	4.31
Planed almond	0.050	2.87
<u>Aromatic Rum flavour</u>	0.025	1.44
Total Weight: 0.500		

METHOD

- 1: Weigh up to a pre-dough the ingredients that are in the recipe, let rest 60 min.
- 2: Weigh the remaining ingredients in a planetary mixer and mix 2 min.
- 3: Add the pre-dough (sponge) together with the rest and mix together
- 4: Add the soaked mixture and mix it together lightly.
- 5: Let the dough stand for about 15 minutes and swell a little.
- 6: Sprinkle into molds or bake in larger molds as desired.
- 7: Bake at about 190C depending on shape and size about 15-25 min.
- 8: After baking when they have cooled, dip them in melted butter and powdered sugar.