



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS STOLLEN

## OVERVIEW

(Recipe makes 12 Stollen loaves)

## INGREDIENTS

### Group I

Ingredient	KG
Cake flour	2.000
<b>BAKELS Sweet 20%</b>	0.400
Eggs	0.060
Bakels Instant Dried Yeast	0.050
Water	1.000
Bakels Merita Shortening	0.050
<b>Total Weight:</b>	<b>3.560</b>

## Group II

Ingredient	KG
Bakels Bakers Mix Blue Label	2.000
Broken Pecan Nuts	0.150
Bakels Glace Red Cherries	0.050
Bakels Glace Green Cherries	0.050
Bakels Almond Essence	0.001
<b>Total Weight:</b>	<b>2.251</b>

## Group III

Ingredient	KG
Bakels Persipan Fancy (optional)	2.400
<b>Total Weight:</b>	<b>2.400</b>

## METHOD

1. Place Group I ingredients into the mixing bowl.
2. Mix together on slow speed for 2 minutes and then fast speed for 6 minutes until dough is well developed.
3. Add Group II and fold in to the dough.
4. Allow dough to rest for  $\pm 10$  minutes.
5. Scale as required and mould into torpedo shapes.
6. First proof  $\pm 5$  minutes.
7. Group III: Place a small rolling stick across the centre of the shaped dough and press down to make a horizontal indent. Roll Persipan Fancy into a sausage shape 2cm in diameter and place into the indentation and then fold the dough over the Persipan Fancy.
8. Final proof 35 - 40 minutes.
9. Bake at 180°C for 50 minutes.
10. After baking, brush the top with melted Mastermarg Yellow and dust lightly with Pettina Castor Sugar, followed by a light dusting of Pettina Icing Sugar.