



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas

# CHRISTMAS STOLLEN

## OVERVIEW

(Recipe makes 12 Stollen loaves)

## INGREDIENTS

### Group I

Ingredient

Cake flour

**BAKELS Sweet 20%**

Eggs

Bakels Instant Dried Yeast

Water

Bakels Merita Shortening

KG

2.000

0.400

0.060

0.050

1.000

0.050

**Total Weight: 3.560**

### Group II

Ingredient

Bakels Bakers Mix Blue Label

Broken Pecan Nuts

Bakels Glace Red Cherries

Bakels Glace Green Cherries

Bakels Almond Essence

KG

2.000

0.150

0.050

0.050

0.001

**Total Weight: 2.251**

### Group III

Ingredient

Bakels Persipan Fancy (optional)

KG

2.400

**Total Weight: 2.400**

## 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.