

CHRISTMAS STOLLEN

OVERVIEW

00-016

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
BAKELS LECITEX	0.004	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.80
Fresh Milk	0.250	50.00
Salt	0.007	1.34
Refined Sugar	0.100	20.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	30.00
Lemon Zest (grated)	0.001	-
Total Weight: 1.016		

Group 2

Ingredient	KG	%
Raisins	0.125	-
Glazed fruits	0.125	-
Almonds (blanched and chopped)	0.100	-
Cardamom (ground)	0.001	-
Nutmeg	0.000	-
BRITE VANILLA EXTRA STRENGTH	0.003	-
Dark Rhum	0.023	-
Total Weight: 0.377		

Yield: 3 x 450-g dough

METHOD

How to do it:

1. Combine raisins, glazed fruits, almonds, zest of lemon, ground cardamon, nutmeg, Brite Vanilla Extra Strength and rhum, soak for 2 hours.
2. Mix bread flour, Lecitex Bread Improver, Bakels Instant Yeast, fresh milk, salt, sugar and Butta Butteroil Substitute until fully developed. Ferment for 2 hours.
3. Knock down dough then remix with soaked fruit and nut mixture.
4. Leave dough to rest for 10 minutes.
5. Scale dough into 450-g. Roll dough to form a flat oval, 1 inch thick. Place on a buttered baking sheet. Make a lengthwise, leaving a 1-inch flap. Press the flap over to seal.
6. Proof for about 1 hour.
7. Bake at 180°C for 35 minutes until firm. Leave to cool on a wire rack. Dust with icing sugar.
8. Slice then store in an airtight container for at least one week.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet