

STOLLEN

OVERVIEW

14-044

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS LECITEX	0.008	0.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Fresh Milk	0.400	40.00
Salt	0.014	1.40
Sugar	0.200	20.00
Butter	0.150	15.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	15.00
Total Weight: 1.930		

Group 2

Ingredient	KG	%
Raisins	0.350	-
Glazed fruits	0.350	-
Almonds (blanched and chopped)	0.300	-
Lemon Zest	-	-
Nutmeg	0.001	-
BRITE VANILLA EXTRA STRENGTH	0.006	-
Cherry Brandy	0.046	-
Total Weight: 1.053		

Group 3

Ingredient	KG	%
Sugar	0.032	-
Honey	0.010	-
Water	0.013	-
Almond Powder	0.064	-
Butter	0.006	-
Total Weight: 0.125		

Group 4

Ingredient	KG	%
Almond paste	0.125	-
Powdered sugar	0.115	-
Honey	0.058	-
Total Weight: 0.298		



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

Group 5

Ingredient	KG	%
Butter (softened)	-	-
Powdered sugar	-	-
Total Weight: 0.000		

Yield: 8.5 pieces x 350g dough

METHOD

How to do it:

Dough:

1. Combine raisins, glazed fruits, almonds, lemon zest, nutmeg, Brite Vanilla Extra Strength, and cherry brandy. Soak for 2 hours.
2. Mix bread flour, Lecitex, Bakels Instant Yeast, fresh milk, salt, and sugar on low speed for 2 minutes.
3. Add butter and Butta Butteroil Substitute and mix on high speed until developed. Ferment for 2 hours.
4. Knock down and remix together with the soaked fruit and nut mixture.
5. Rest for 10 minutes.
6. Scale to 350g. Sheet dough to 9" x 4.5" with about ¼" thickness.
7. Place 35g marzipan on the dough (slightly off-center).
8. Make a lengthwise fold leaving a 1-inch flap. Press the flap over to seal.
9. Proof.
10. Bake at 180°C until done.
11. Brush immediately with butter after baking. Dredge in powdered sugar.

Almond Paste (Group 3):

1. Place sugar, water, and honey in a saucepan and bring to a strong boil.
2. Remove the boiling sugar from the heat and slowly pour over the almond powder while blending with a paddle until smooth.
3. Allow the almond paste to cool.
4. Knead in the butter before using the almond paste.

Marzipan (Group 4):

1. Place almond paste in a mixing bowl.
2. Beat with a paddle to break the almond paste into pieces.
3. Add half of the powdered sugar and mix until incorporated.
4. Add the remaining sugar and beat until incorporated. The mixture will have the texture of coarse bread crumbs.
5. Add the honey and mix until well-combined. The mixture will still remain crumbly.
6. Place the marzipan on a clean working surface.
7. Knead until smooth.