

German-style Stollen

KOMPLET SWEET SOFT 20.
Starter dough:

Wheat flour	500 g
Yeast, dry	35 g
Water	250 g
Total Starter dough:	785 g

Main dough

SWEET SOFT 20	200 g
Wheat flour	300 g
Sugar	80 g
Butter	350 g
Eggs	100 g
Total Main dough	1.030 g

Fruit mix

Raisins	600 g
Apricots, dried, sliced	200 g
Almonds, slivered	200 g
Hazelnuts, whole	200 g
Apple Juice	300 g
Total Fruit mix	1.500 g

to spread on top

Butter, liquid	200 g
Sugar	200 g
Total to spread on top	400 g

Topping

NEUSCHNEE	75 g
Total Topping	75 g

Method of use:

Prepare the starter dough. Mixing time: 2 min. on slow and 3 min. on fast.

Make a dough out of the remaining ingredients (including the starter dough) but except the Fruit



Mix, the butter spread and the Topping.

Mixing time: 3 minutes on slow + 8 minutes on fast (spiral mixer)

At the end of the mixing time, mix the fruit carefully into the dough (approx. 1 minute on slow).

Dough temperature: approx. 25°C
Dough resting time: approx. 10 minutes

After resting, scale the dough into 500 g pieces, mould them, work them of as for stollen and leave to prove.

Proving time: approx. 40 minutes

After proving bake without steam.

Baking temperature: 170°C
Baking time: approx. 45 minutes

Directly after baking brush the stollen with liquid butter and roll the surface in sugar. After complete cooling dust with Komplet Neuschnee.



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Bake the best with something good.