



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520L

CHRISTMAS STOLLEN

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	4.000
	Salt	0.040
	Milk Powder	0.075
	Sugar	0.600
	Butter	1.000
	MORAH CAKE (MEDIUM)	1.000
	Bakels Instant Active Yeast	0.135
	Water	0.700
	Mixed Spice	0.025
	Cinnamon	0.025
	Nutmeg	0.010
	NZB RUM ESSENCE	0.000
	NZB LEMON ESSENCE	0.000
	NZB ALMOND ESSENCE	0.000
	APITO FRUIT CAKE PASTE	0.000
2	Sultanas	4.000
	Mixed Peel	1.250
	Chopped Almond	0.550
Total Weight		13.410

Method:

1. Place Group 1 in bowl and develop dough thoroughly.
2. Add fruit and mix through.
3. Dough temperature 25-26°C (77-79°F).
4. Rest for one hour.
5. Scale off at approx. 1kg.
6. Round up.
7. Rest for 5 minutes.
8. Pin out to a rectangle shape 300mm x 200mm (12" x 8").
9. Take the 300mm (12") side and fold over 3/4 of the width.
10. Press lightly to seat.
11. Prove for approximately 30 minutes and bake at 220°C (425°F).
12. After baking, brush with melted butter and sprinkle with cinnamon sugar.

13. When cold, dust heavily with icing sugar.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

If using Compressed Yeast, use 400g in above recipe.

To assist fermentation with this recipe, it is advisable to start the yeast with a small amount of sugar, flour and part of the water.

Yield: Approximately 14 scaled at 1kg