



Bread & Rolls - Specialty - Fruit Breads

Recipe No:
R750 - R750s

CHRISTMAS STOLLEN

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	Salt	0.040	1%
	Milk Powder	0.080	2%
	Sugar	0.600	15%
	Butter	1.000	25%
	MORAH CAKE MEDIUM	1.000	25%
	BAKELS INSTANT ACTIVE YEAST	0.120	3%
	Water	0.700	17.5%
	Mixed Spice	0.025	0.63%
	Cinnamon	0.025	0.63%
	Nutmeg	0.010	0.25%
2	Sultanas	4.000	100%
	Mixed Peel	1.250	31.3%
	Chopped Almond	0.550	13.8%

Total Weight	13.400
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- Method:**
1. Place Group 1 in machine bowl and develop thoroughly.
 2. After mixing is complete add Group 2 and gently mix through (avoid fruit damage).
 3. Dough temperature 30-31°C.
 4. Allow dough to recover 10 minutes.
 5. Scale and mould loosely into a Vienna shape.
 6. Rest for 10 minutes.
 7. Mould into the typical stollen shape by flattening the oval dough piece by hand and using a rolling pin, roll the centre thinner than the outside.
 8. Apply roll of Almond Paste (if desired).
 9. Brush the inside of the dough sheet with water, evenly fold over and slightly press edges together.
 10. Proof in dry and low temperature prover.
 11. Bake at 200 °C.
 12. After baking, immediately brush with butter and sprinkle with castor sugar.
 13. When cool dust with FIL-O-FINE DUSTING SUGAR.
 14. MERRY CHRISTMAS.
 15. Quality Almond paste recipe: 1 part ground almonds, 2 parts coarse sugar, Egg (to achieve a firm paste consistency) and if a strong flavour is desired add a little APITO ALMOND ESSENCE.

Notes: Using bakers percentages - Percentages on white flour weight