



STOLLEN

INGREDIENTS

Group 1

Ingredient	KG
Country Oven White Multiseed Bread Concentrate	1.000
White flour	1.000
Water	1.100
Sugar	0.200
Yeast	0.060
Cranberries	0.400
Sultanas	0.400
Marzipan	0.080
Total Weight:	4.240

METHOD

Stollen

1. Add all ingredients to the mixing bowl, mix on slow speed for 3 minutes, then mix on fast speed for 6 minutes.
2. Scale into 450g dough pieces.
3. Roll out and place 80g of marzipan in the middle and fold.
4. Prove for 45 minutes.
5. Bake at 230°C (446°F) for 22 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cake, Occasion Bread, Stollen,
Sweet Food