



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread, Buns & Rolls



OCCASION

Christmas

CHRISTMAS STOLLEN

SPICED BUN CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	4.000	100.00
BAKELS SPICED BUN CONCENTRATE	0.800	20.00
BAKELS INSTANT ACTIVE YEAST	0.800	2.00
Butter	0.240	6.00
MASTERFAT	0.240	6.00
Water (variable)	2.400	60.00
Total Weight:	8.480	

Group 2

Ingredient	KG	%
Sultanas	1.600	40.00
Currants	1.600	40.00
Almonds (Chopped)	0.120	3.00
Total Weight:	3.320	

METHOD

1. Place Group 1. in a machine bowl and develop thoroughly.
2. After mixing is complete add Group 2. and mix gently (carefully to avoid damaging fruit).
3. Dough temperature should be 30 °C - 31 °C, allow the dough to recover for 10 minutes.
4. Scale and mould loosely into a Vienna shape, rest for 10 minutes.
5. Mould into a typical stollen shape by flattening the oval dough piece by hand.
6. Using a rolling pin, roll the center thinner than the outside.
7. Apply a roll of Almond Paste. Brush the inside of the dough sheet with water.
8. Evenly fold over and slightly press edges together.
9. Proof in a dry and low-temperature prover. Bake at 200 °C.
10. After baking immediately brush with butter and sprinkle with castor sugar.
11. When cool, dust with [FIL-O-FINE DUSTING SUGAR](#).

MORAH CAKE MEDIUM

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	4.000	100.00
Salt	0.040	1.00
Milk Powder	0.080	2.00
Sugar	0.600	15.00
Butter	1.000	25.00
MORAH CAKE	1.000	25.00
BAKELS INSTANT ACTIVE YEAST	0.120	0.03
Water	0.700	17.50
Mixed Spice	0.025	0.63
Cinnamon	0.025	0.63
Nutmeg	0.010	0.25

Total Weight: 7.600

Group 2

Ingredient	KG	%
Sultanas	4.000	100.00
Mixed Peel	1.250	31.30
Chopped Almond	0.550	13.80

Total Weight: 5.800

METHOD

1. Place Group 1. in a machine bowl and develop thoroughly.
2. After mixing is complete add Group 2. and mix gently (carefully to avoid damaging fruit).
3. Dough temperature should be 30 °C - 31 °C, allow dough to recover for 10 minutes.
4. Scale and mould loosely into a vienna shape, rest for 10 minutes.
5. Mould into a typical stollen shape by flattening the oval dough piece by hand.
6. Using a rolling pin, roll the center thinner than the outside.
7. Apply a roll of Almond Paste (if desired). Brush the inside of the dough sheet with water.
8. Evenly fold over and slightly press edges together.
9. Proof in a dry and low temperature prover. Bake at 200 °C.
10. After baking immediately brush with butter and sprinkle with castor sugar.
11. When cool, dust with [FIL-O-FINE DUSTING SUGAR](#).