



Christmas Stollen

Overview

Difficulty: Medium

Servings: 10

Preparation Time: 2 Hours

Cooking Time: 1 Hour

Ingredients

100ml Milk - Slightly Warm

2 Teaspoons Instant Dried Yeast

240g Plain Flour (Extra for dusting)

A Pinch of Cinnamon Powder

A Pinch of Nutmeg Powder

100g Mixed Dried Fruits - Raisin, Cranberries
and Orange Peels

100g Glace Cherries - Chopped

25g Almonds - Sliced

10g Walnut - Chopped

50g Unsalted Butter - Softened

1 Whole Egg

250g Marzipan

200ml Brandy - Optional

½ Teaspoon Salt

1 Teaspoon Sugar

To finish:

30g Melted Butter

40g Icing Sugar

Methods

Step 1

Soak the dried fruits (raisins, cranberries and orange peels) and chopped glazed cherries in the brandy.

Soaking the fruits and glazed cherries in alcohol for a longer period will give the bread a more intense taste. We recommend soaking them for more than a week.



Step 2

Add yeast to the warmed milk, and mix them well. Leave the mixture to sit for about 10 minutes.



Step 3

Mix the flour, cinnamon powder and nutmeg powder together, then sieve them in a mixing bowl.



Step 4

Sieve the mixed dried fruits from the brandy.



Step 5

Attach the kneading hook to the OptiMUM kitchen machine, and select "Yeast Dough" - a function found within the weighing scale option on the kitchen machine.



Step 6

Add the yeast and milk mixture in the mixing bowl, and turn the rotary speed dial to "M/A".



Step 7

Add egg, unsalted butter, sugar, salt, chopped walnuts, sliced almonds and the dried fruits soaked in brandy, into the mixing bowl.

The dial on the kitchen machine automatically turns to the "O" icon once the dough has been kneaded. Alternatively, turn the dial to setting 3 to knead the dough till it reaches your desired consistency.



Step 8

Place the dough in a bowl and cover it with a damp cloth.



Step 9

Prove the dough in the oven for 20 minutes at 38°C.



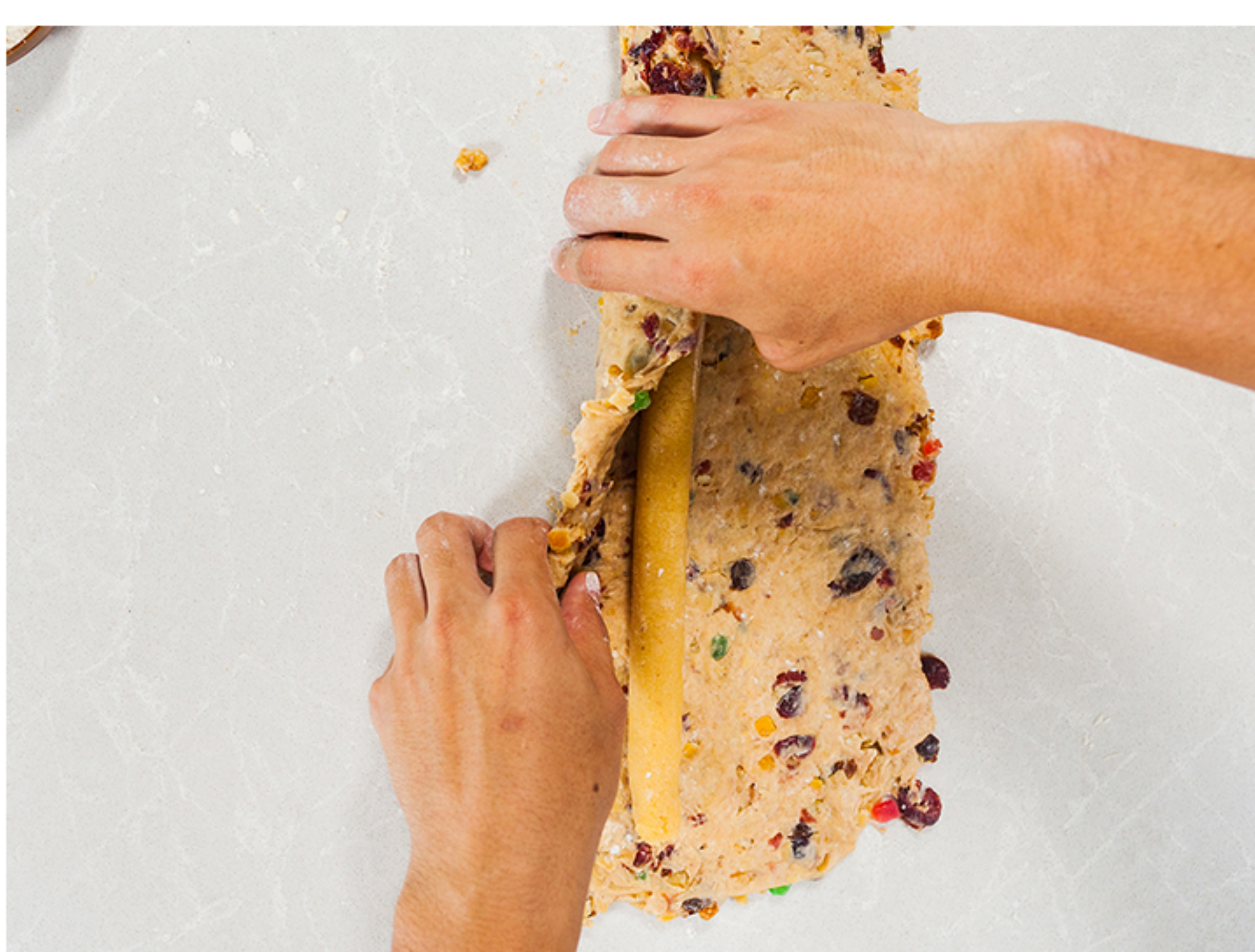
Step 10

Dust a handful of flour on the table, place the proved dough on the table and flatten it with a rolling pin.



Step 11

Roll the marzipan into a long tube and place it in the middle of the flattened dough. Cover the marzipan with the dough, and fold it into the shape of a donut.



Step 12

Dust a baking tin with excess flour, and place the stollen in the tin. Cover the tin with a damp cloth.



Step 13

Prove the dough in the Bosch Series 8 Oven at 38°C for 20 minutes.



Step 14

Bake the stollen in the oven at 180°C for 30 to 40 minutes in top-bottom heating mode, till it turns golden brown.



Step 15

Brush melted butter over the stollen, and dust it with icing sugar immediately.

