

Spelt Christstollen

using SPELT & HONEY

RECIPE SERVICE

Fruit mixture:

Sultanas	6.000 kg	} soak overnight
Lemon peel/Orange peel	4.000 kg	
Almonds, chopped/roasted	2.000 kg	
Rum	1.000 kg	
Total weight	13.000 kg	

Pre-dough:

SPELT & HONEY	5.000 kg
Milk (40° C)	3.500 kg
Yeast	0.850 kg
Total weight	9.350 kg

Mixing time: 3 + 2 minutes

Dough temperature: 27° C

Bulk fermentation time: 30 minutes

Dough:

SPELT & HONEY	5.000 kg
Pre-dough	9.350 kg
Butter, soft	1.800 kg
Margarine, soft	1.800 kg
Sugar	1.300 kg
Marzipan raw	2.000 kg
Stollen spice	0.100 kg

Mixing time: 5 + 4 minutes

Bulk fermentation time: 30 minutes

Fruit mixture	13.000 kg
Total weight	34.350 kg

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Scaling weight: 0.800 kg
Final proof: approx. 15 minutes
Baking temperature: 200° C
Baking time: 60 minutes (oven bottom)
75 minutes (in tin with lid)

Instructions for use: After the second bulk fermentation time, add the fruit mixture slowly in approx. 3 minutes to the dough. Scale the stollen dough, mould round, roll long, process into stollen or place in greased stollen tins and allow to prove. Bake the stollen after the final proof. After baking, wash with liquid butter on all sides and toss in granulated sugar. After cooling completely, dust with icing sugar.



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