

Christstollen using VOLTEX

RECIPE SERVICE

Fruit mixture:

Sultanas	8.600 kg
Candied lemon peel/Candied orange peel	4.300 kg
Almonds, chopped/roasted	2.200 kg
Rum	2.000 kg
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Total weight	17.100 kg

Standing time: overnight

Pre-dough:

Wheat flour	5.500 kg
Milk (40° C)	4.000 kg
Yeast	0.800 kg
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Total weight	10.300 kg

Mixing time: 2 + 3 minutes (spiral mixer)

Dough temperature: 27° C

Bulk fermentation time: 30 minutes

Dough:

Wheat flour	5.000 kg
Pre-dough	10.300 kg
VOLTEX	0.150 kg
Butter, soft	1.900 kg
Margarine, soft	1.900 kg
Sugar	1.300 kg
Raw marzipan	2.100 kg
Salt	0.130 kg
Spice mix	0.150 kg
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Total weight	22.930 kg

Mixing time: 2 + 8 minutes (spiral mixer)

Bulk fermentation time: 30 minutes

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Dough	22.930 kg
Fruit mixture	17.100 kg
Total weight	40.030 kg

Scaling weight: 1.000 kg
 Baking temperature: 200° C
 Baking time: 60 minutes (oven bottom)
 75 minutes (baked in tin)

Instructions for use: After the second bulk fermentation time, add the fruit mixture slowly within approx. 3 minutes to the dough. Scale the stollen dough into pieces of 1 kg, mould round, roll long and process into stollen or place in greased stollen tins. After approx. 15 minutes proof, bake in a deck oven at approx. 200° C for approx. 75 minutes with lid. 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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