

KOMPLET Stollen Mix

PREMIX FOR THE PREPARATION OF A DELICIOUS
GERMAN CHRISTMAS STOLLEN WITH THE
TYPICAL STOLLEN FLAVOUR.



Bake the best with something good!



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Starter dough:

KOMPLET Stollen Mix	2.000 g
Fresh yeast (dried yeast 130 g)	400 g
Milk	1.200 g
Total weight	3.600 g

Mix all ingredients in a spiral mixer for 3 minutes on low speed and 3 minutes on fast speed. Leave the starter dough to rest for 30 minutes.

Main dough:

Starter dough	3.600 g
KOMPLET Stollen Mix	2.000 g
Butter	1.500 g
Marzipan (if desired and available)	200 g
Milk	650 g
Total weight	7.950 g

Mix all ingredients together with the starter dough in a spiral mixer for 3 minutes on low speed and for 6 minutes on fast speed. At the end of the mixing time, incorporate cautiously the fruit mix (see below), stirring for another minute on low speed.

Dough temperature: 26 °C
Resting time: 10 minutes

After resting, scale the dough into pieces (200 g for the small, 700 g for the larger tins), mould them, place into the tins and prove.

Proving time: max. 10 minutes (!)

After proving bake without steam.

Baking temperature: 170 °C
Baking time: approx. 35 - 40 minutes
for 200 g
approx. 45 - 50 minutes
for 700 g

After baking, brush the Stollen immediately with liquid butter and sprinkle generously with sugar. Allow to cool and dust with **KOMPLET Neuschnee**.

To spread on top:

Butter, liquid	1.000 g
Sugar	1.000 g

Decoration:

KOMPLET Neuschnee	200 g
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Fruit mix:

Sultanas	3.500 g
Lemon peel/orange peel	1.300 g
Almond	1.200 g
Rum*	500 g

Total weight	6.500 g
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*Replace the rum with apple juice, orange juice or sugar syrup, if desired.

Total weight of all dough components:

Starter dough	3.600 g
Main dough	4.350 g
Fruit Mix	6.500 g
Total weight	14.450 g



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