

“Christstollen” using IREKS HT EXCELLENT SOFT



Fruit mixture:

Raisins, washed	10.000 kg	100 %	22 lb	0 oz
Fruit mix, candied	1.000 kg	10 %	2 lb	3.5 oz
Hazelnuts	2.000 kg	20 %	4 lb	6.5 oz
Rum, baking stable	0.150 kg	1.5 %	0 lb	5.5 oz
Total weight	13.150 kg		28 lb	15.5 oz

Instructions for use: Mix the ingredients of the fruit mixture and allow to soak overnight.

Sponge:

Strong baker's flour	6.500 kg	65 %	14 lb	5 oz
Fresh yeast	0.100 kg	1 %	0 lb	3.5 oz
Water, approx.	4.800 kg	48 %	10 lb	9.5 oz
Total weight	11.400 kg		25 lb	2 oz

Mixing time: 4 minutes slow + 2 minutes fast (spiral mixer)

Standing time: 1 hour at room temperature,
then 15 hours up to 5° C (41° F)

Dough:

Strong baker's flour	3.500 kg	35 %	7 lb 11.5 oz
Sponge	11.400 kg	65 %	25 lb 2 oz
IREKS HT EXCELLENT SOFT	0.100 kg	1 %	0 lb 3.5 oz
Skim milk powder	0.650 kg	6.5 %	1 lb 7 oz
Glucose/Dextrose	0.400 kg	4 %	0 lb 14 oz
Glucose syrup	0.400 kg	4 %	0 lb 14 oz
Butter	0.850 kg	8.5 %	1 lb 14 oz
Salt	0.150 kg	1.5 %	0 lb 5.5 oz
Stollen spices			as required
Fruit mixture*	13.150 kg		28 lb 15.5 oz
Total weight	30.600 kg		67 lb 7 oz

* Gradually add carefully towards the end of the mixing time.

- Mixing time: 4 minutes slow + 4 minutes fast (spiral mixer)
- Dough temperature: 25° C – 26° C (77° F – 79° F)
- Bulk fermentation time: none
- Scaling weight: 0.850 kg (1 lb 14 oz)
- Intermediate proof: 20 minutes
- Instructions for use: Scale the stollen dough and mold round. After the intermediate proof, process into stollen, each with 0.175 kg (6 oz) raw marzipan rolled out long. Allow to proof and subsequently bake.
- Final proof: approx. 20 minutes
- Baking temperature: 210° C (410° F), dropping to 190° C (374° F)
- Baking time: 35 minutes
- Instructions for use: After baking, wash with liquid butter and allow to cool. Subsequently, dust with icing sugar.