



Gluten-free Easter Stollen

using IREKS BREAD MIX GF K

Fruit mixture:

Raisins, washed	4.000 kg	40 %	8 lb 13 oz
Candied lemon peel/ Candied orange peel	1.000 kg	10 %	2 lb 3.5 oz
Almonds/Hazelnuts, chopped/roasted	1.000 kg	10 %	2 lb 3.5 oz
Rum	0.200 kg	2 %	0 lb 7 oz
Total weight	6.200 kg		13 lb 11 oz

Soaking time: overnight

Dough:

IREKS BREAD MIX GF K	10.000 kg	100 %	22 lb 0 oz
Vegetable oil	1.000 kg	10 %	2 lb 3.5 oz
Stollen spice	0.300 kg	3 %	0 lb 10.5 oz
Fresh yeast	0.800 kg	8 %	1 lb 12 oz
Water, 18° C (79° F)	8.500 kg	85 %	18 lb 12 oz
Fruit mixture	6.200 kg		13 lb 11 oz
Total weight	26.800 kg		59 lb 1 oz

Mixing time: 2 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: 26° C (79° F)

Bulk fermentation time: none

Scaling weight: 0.450 kg (1 lb)

Intermediate proof: none

Processing: stollen

Final proof: 60 minutes

Baking temperature: 230° C (445° F), dropping to 180° C (356° F), giving a lot of steam

Baking time: 40 – 45 minutes



Instructions for use:

Add the fruit mixture slowly to the dough for approx. 3 minutes. Scale the dough, mold round and roll slightly flat in the centre. Process with 0.075 kg (2.5 oz), approx. 10 cm (4 inches) of long-rolled raw marzipan into stollen, allow to proof and then bake. Wash with liquid butter immediately after baking and allow to cool. Subsequently, dust with icing sugar.

