

Spelt Christmas Stollen using IREKS SPELT K



Fruit mixture:

Sultanas	8.000 kg	80 %	17 lb 10 oz
Candied lemon peel/ Candied orange peel	5.500 kg	55 %	12 lb 2 oz
Almonds, chopped, roasted	2.750 kg	27.5 %	6 lb 1 oz
Rum	1.250 kg	12.5 %	2 lb 12 oz
Total weight	17.500 kg		38 lb 9 oz

Soaking time: overnight

Sponge:

Strong baker's flour	5.000 kg	50 %	11 lb 0 oz
IREKS SPELT K	3.500 kg	35 %	7 lb 11.5 oz
Fresh yeast	1.100 kg	11 %	2 lb 7 oz
Milk (40° C (104° F))	4.800 kg	48 %	10 lb 9.5 oz
Total weight	14.400 kg		31 lb 12 oz

Mixing time: 3 minutes slow + 2 minutes fast (spiral mixer)

Dough temperature: 27° C (81° F)

Bulk fermentation time: 30 minutes

Dough:

Strong baker's flour	5.000 kg	50 %	11 lb 0 oz
Sponge	14.400 kg		31 lb 12 oz
Butter, soft	2.500 kg	25 %	5 lb 8 oz
Margarine, soft	2.500 kg	25 %	5 lb 8 oz
Sugar	1.700 kg	17 %	3 lb 12 oz
Raw marzipan	2.700 kg	27 %	5 lb 15.5 oz
Stollen spice	0.130 kg	1.3 %	0 lb 4.5 oz

<u>Fruit mixture*</u>	<u>17.500 kg</u>		<u>38 lb 9 oz</u>
<u>Total weight</u>	<u>46.430 kg</u>		<u>102 lb 5 oz</u>

* Add the fruit mixture after the bulk fermentation time.

1st mixing time: 5 minutes slow + 4 minutes fast (spiral mixer)

Bulk fermentation time: 30 minutes

2nd mixing time: approx. 3 minutes slow

Scaling weight: 0.800 kg (1 lb 12 oz)

Instructions for use: After the bulk fermentation time, slowly add the fruit mixture to the dough. Scale the stollen dough, mold round, roll long, process into stollen or place in greased stollen cake pans and allow to prove. Bake the stollen after the final proof.

Final proof: approx. 15 minutes

Baking temperature: 200° C (390° F)

Baking time: 60 minutes (hearth baked)
75 minutes (in a cake pan with lid)

Instructions for use: After baking, wash all sides with liquid butter and dip in granulated sugar. After cooling completely, dust with sweet snow powder.