

Dutch Butter Mini Stollen (Christmas Buns)



Ingredients

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Flour	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	60%	6000g

Filling 1

Raisins	100%	10000 g
Currants	20%	2000 g
Mix Tropical	20%	2000 g

Filling 2

Almond Paste (Ready to Use) approx.30%	3000g
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Working Method

Filling	Add extra egg to the Almond paste so its possible to pipe
Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 26°C
Scale	Approx. 2250 gram (30 pieces)
Dough proof	Approx. 20 minutes
Moulding	Mould as a finger bun, pipe 20-25 grams almond paste per mini christmas bread in between and fold it close. Place the dough pieces on baking sheets
Dividing	Divide and round up
Final proof	Approx. 40 minutes
Baking	Approx. 12 minutes at 250°C
Finishing	Brush directly after baking with melted butter. After cooling down sprinkle it with icing sugar

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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