

# Dutch Butter Stollen (Christmas Bread)



## Ingredients

### Dutch Butter Stollen (Christmas Bread)

Flour	100%	10000g
<b>QS Boterstol (Dutch Stollen)</b>	<b>30%</b>	<b>3000g</b>
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	59%	5900g
<b>Filling 1</b>		
Raisins	100%	10000g
Currants	20%	2000g
Mix Tropical	10%	1000g
Nuts	10%	1000g
<b>Filling 2</b>		
Almond Paste (Ready for use)	70%	7000g

## Working Method

Scale	Scale the almond paste in pieces approx. 175 gram. Roll them in long shape
Kneading	Mix all ingredients into a smooth and developed dough. Kneading time is slightly shorter than a normal fruit bread. Stop mixing once the dough is smooth. After kneading directly mix filling 1 in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 850 gram and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould into a short pointed model
Dough proof	Approx. 20 minutes.
Moulding	Role from the middle two lips on the dough pieces. Place a piece of almond paste in the middle and fold it in. Make sure the lock is closed
Final proof	Approx. 25 minutes
Baking	Ca. 40 minuten bij 200°C.
Finishing	Directly after baking brush with melted butter. After cooling down sprinkle 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](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.



### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)