

Filled Christmas Trees



Ingredients

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Flour (High-protein)	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	10%	1000g
Salt	2%	200g
Water approx.	60%	6000g
Filling 1:		
Raisins	100%	10000g
Currants	20%	2000g
Mix Tropical	10%	1000g
Nuts	10%	1000g
Filling 2:		
Almond Paste (Ready to Use)	100%	4200g
Decoration:		
Fondant	5%	500g
Green and White Musket Seed	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough Make sure it is not too stiff Use a slightly shorter running time 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	Approx. 1200 gram (30 pieces)
Dough proof	Approx. 10 minutes
Dividing	Divide and don't round up!
Moulding	Pipe approx. 5 grams of Almond Paste on each dough pieces and round up Use 7 rounded dough pieces to make a Christmas tree (See photo)
Final proof	Approx. 60 minutes
Baking	Approx. 12 minutes at 240°C
Finishing	Brush lightly with fondant and sprinkle with green and white musket seed (sugar decoration)

Extra Information



For better softness in the baked product raisins/currants and soak them briefly

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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