

Whipped Cream "Boterstol" Cake (Christmas Bread)



Ingredients

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Flour	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	65%	6500g

Filling:

Raisins	120%	12000g
Amarene Cherries	20%	2000g

Finishing filling:

Frangipane
Fruitfilling Cherries

Finishing:

Whipped Cream

Decoration:

Chocolate Decorations
Amarene Cherries (rinsed)

Working Method

Kneading	Mix all ingredients into a smooth and developed dough Stop kneading when the dough is smooth and directly mix filling in
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 500 grams (with a cross-section 20 cm.) or 1000 grams (with a cross-section 28 cm.) Round up very loose and place the dough pieces on baking sheets Lay baking forms for sponge cake upside down on the dough pieces
Final proof	Approx. 40 minutes
Baking	Approx. 40 minutes at 200°C
Finishing	After cooling down cutting twice in horizontale direction Fill lower section with Frangipane Fill upper section with Fruitfilling Cherries Mask with whipped cream and decorate as desired



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

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 - info@sonneveld.com