



CHRISTMAS STOLLEN



QimiQ BENEFITS

- Perfect for baking
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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medium

Tips

Sprinkle with a mixture of vanilla sugar and icing sugar before serving.

INGREDIENTS FOR 1 STOLLEN

250 g	QimiQ Cream Base
100 g	Brown sugar
1 cube(s)	Fresh yeast
300 g	Butter, softened
2	Egg(s)
2	Egg yolk(s)
700 g	Flour
80 g	Raisins
100 g	Almonds, ground
150 g	Candied fruits
6 cl	Rum
1	Lemon(s), juice and finely grated zest
1 pinch(es)	Salt
	Egg(s), to brush

METHOD

1. Lightly heat the QimiQ Cream Base together with the sugar. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough.
3. Roll out the dough and fold to the half. Place onto a baking tray lined with baking paper, cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
4. Preheat the oven to 170 °C (air circulation).
5. Brush with the egg and bake in the preheated oven for approx. 40-50 minutes.