# QimiQ

# MARZIPAN STOLLEN



#### **QimiQ BENEFITS**

- Bake stable and deep freeze stable
- Baked goods remain moist for longer





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### **INGREDIENTS FOR 12 PORTIONS**

80 g	Raisins
50 g	Cranberries, dried
150 g	Candied fruits
4 cl	Rum
550 g	Flour
12 g	Dried yeast
50 g	Brown sugar
pinch(es)	Ground nutmeg
	Lemon peel, grated
50 g	Butter, softened
150 ml	Milk, lukewarm
125 g	QimiQ Classic
2	Egg(s)
50 g	Pistachios, chopped
300 g	Marzipan (almond paste)
	Butter, melted

## **METHOD**

- 1. Soak the raisins, cranberries and candied fruit in
- 2. Place the flour, yeast, sugar, nutmeg, lemon peel and diced butter in a mixing bowl. Rub together, mix well and knead to a smooth dough.
- 3. Place the milk and QimiQ Classic in a saucepan, heat until warm and add the eggs. Slowly add the warm mixture to the dough. Cover, and allow to prove for approx. 45 minutes.
- 4. Add the fruit mixture and pistachios and knead well.
- 5. Place the dough on a lightly floured surface and roll into a rectangle (55  $\times$  16 cm).
- 6. Form the marzipan into a 50 cm long log and place down the centre of the dough. Roll up lengthways to enclose the marzipan.
- 7. Place seam-side down into a greased cake ring (12 cm Ø) and glue the ends together with egg. Cover and allow to rise for a further 45 minutes.
- 8. Brush with butter and bake in the pre-heated oven (conventional) at 180° C for approx. 30 minutes.
- Allow to cool and decorate.