



MARZIPAN STOLLEN



QimiQ BENEFITS

- Bake stable and freezer stable
- Baked goods remain moist for longer



25



medium

INGREDIENTS FOR 12 PORTIONS

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

METHOD

1. Soak the raisins, cranberries and candied fruit in rum.
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 x 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.
9. Allow to cool and decorate.