

# STOLLEN

Stuffed with almond paste and a 4 weeks marinated mixture of candied orange, hazelnut, almond, walnut, pistachio, pinenut, raisins, pruneaux, spices, brown sugar and kirschwasser...





## Stollen Recipe

*Recipe inspired by Chef Gilles Marchal, Paris.*

**Makes 2x1.8lb./800g + 1x0.9lb./400g Stollen Bread. The recipe can be doubled if using a 7 or 7.5-Quart Bowl.  
Bake Stollen bread one day before serving.**

**Dry Fruits Marinade.** Make 2 weeks at least prior kneading the dough, best 4 weeks.

1.7 ounces (50g) hazelnut  
1.7 ounces (50g) pistachio  
2 ounces (60g) pine nut  
4 ounces (125g) almond  
1.4 ounces (80g) walnut  
1.4 ounces (80g) candied orange, also called glazed orange peel  
4 ounces (120g) raisins  
3.4 ounces (100g) pruneaux, pitted (dried prune)  
2 ounces (60g) brown sugar  
1 cup (250ml) Kirschwasser.\*

\*Most of Stollen recipes call for dark rum; it works but using kirsch makes more sense in addition to give excellent results. German for "cherry water" (eau-de-vie in French) or kirsch is a clear, colorless brandy traditionally made from double distillation of morello cherries. It originated in Swabia in the Black Forest region of southern Germany. For those who don't feel comfortable using alcohol in cooking, most of the alcohol will disappear after baking since the internal temperature would reach 195°F (90°C). Though, the Kirschwasser can also be flambéed first and then add to the dried fruits mixture...

Toast all nuts lightly. Chop walnuts and prune roughly. Dice candied oranges (orange confite). In a large bowl, combine all dried fruits with sugar and add Kirschwasser. Transfer mixture in a plastic container, seal and refrigerate for 4 weeks to marinate. Shake the container every week. Drain before using.



## Stollen Dough

1.9 cups (250g) all-purpose flour  
1.9 cups (250g) bread flour  
1/3 cup (70g) sugar  
2 ea (40g) egg yolks  
4 ea (200g) whole eggs  
1 ounce (30g) trimoline or honey  
0.6 cup (140g) whole milk  
2 tsp (10g) salt  
1/4 tsp (1g) ground black pepper (optional)  
1/2 tsp (1.5g) allspice  
1 ounce (30g) fresh yeast or 0.5 oz/15g instant yeast  
2 sticks (230g) butter, cubed.



Marinated dried fruits mixture, drained – save juice for dunking Stollen slices or make cocktails!.. Flamblé prior using if desired.

1.4 lb. (625g) Almond paste 50%. Watch almond paste recipe video) or purchase Lubeca/Lübecker or Mandelin.

Make 2x8oz/250g almond paste logs + 1x4oz/125g for the half size Stollen bread.

≈3 Tbsp (45g) melted butter and powdered sugar for the coating.

Place liquid first: milk, eggs, and yolks in the stand mixer bowl fitted with the hook attachment. Add spices, salt and trimoline. Mix to combine. Add flours, sugar and yeast. Mix on low speed for 5 minutes to combine. Increase the speed to medium and continue to mix for 15 minutes or until dough comes off the sides of the bowl; scraping out sides of the bowl every so often. Add butter gradually and mix for 10 minutes more or until smooth and elastic. Add the marinated and drained dried fruits and mix on low until well combined. Cover and let ferment for about 90 minutes or until it has doubled in size.

Transfer onto a clean work surface without using extra flour. Deflate dough and shape into a fat log. Rest for 5 to 10 min and divide into 2x1.8lb./800g and 1x0.9lb./400g portions. Shape into rounds first and oval; let rest Stollen onto a floured cutting board or countertop. Cover and let rest to relax for 20 minutes.

Flatten bread gently onto floured work surface – make a mark with the rolling pin, place the almond paste log and fold over and seal, leaving a leap. Proof Stollen bread for about 90 min and bake at 350°F (180°C) for 40 to 45 minutes. Transfer onto cooling rack to cool for about 2 hours. Brush with melted butter and coat with powdered sugar. For best results, Stollen bread should be baked a day ahead. Wrap and keep at room temperature for a few days, or chill for up to 2 weeks or freeze for up to 4 weeks. Merry Christmas Stollen!



# ALMOND PASTE 50%





### **Professional Grade Almond Paste 50% Recipe. (Pâte d'Amande 50%).**

This recipe is suitable for baking, confectionery, and bonbons... Due to its high almond content, this is not a marzipan decor which is made with more sugar and less almond; 78/22% or 67/33%.

1.1 lb. (500g) finest almond meal  
1.16 lb. (525g) sugar  
0.8 cup (200g) water  
1.4 oz (40g) glucose or corn syrup  
2.3 oz (70g) trimoline (inverted sugar), or honey  
2 Tbsp (30ml) Kirschwasser  
A few drops of almond extract (optional).



In order to turn almond meal into a thinner grain/powder, blend in a food processor in 2 batches.

Cook sugar with water and glucose to 244°F/118°C. In the stand mixer fitted with the paddle attachment, pour hot syrup over the almond and mix on low – as soon as the syrup is added, throw in the trimoline or honey, Kirschwasser, and almond extract – scrape the sides of the bowl making sure all ingredients are well combined and continue mixing on medium-low speed for 5 minutes. Transfer the still warm almond paste onto a clean work surface, work out a bit and form a cylinder. Wrap up tight, prick a few holes and leave at room temp to rest.

Store almond paste wrapped tight in plastic wrap and ziploc bag in a dry and cool place for up to 3 months. It can be refrigerated as well. Let come to room temperature before using. Enjoy!