

Stollen confectionery

Cuisine: German
Food category: Pastry



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Program steps


Preheating: 160 °C

1


 Hot air


 100 %


 Termination by time

 00:17

hh:mm

 170 °C

 70 %



Ingredients - number of portions - 100

Name	Value	Unit
raisins	300	g
lemon peel	150	g
rum	135	ml
plain wheat flour	750	g
baking powder	20	g
brown sugar	270	g
cinnamon	12	g
chicken eggs	3	pcs
lowfat quark	375	g
butter soft	150	g
almonds	150	g

Name	Value	Unit
butter soft	200	g
powdered sugar	300	g

Nutrition and allergens

Allergens: 1, 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	101.6 kJ
Carbohydrate	14.5 g
Fat	3.9 g
Protein	1.8 g
Water	0 g

Recommended accessories



Vision Bake

Directions

Stollen confectionery is incredibly rewarding because you don't have to shape it or cut it out. A larger quantity of this delicious pastry can be made quite quickly.

Mix the raisins, rum and lemon peel and heat slightly, then cover and leave to stand overnight so that everything can soak through.

First mix the flour, baking powder, cinnamon and sugar, then add the egg, quark and butter and knead well. Then add the raisins, lemon peel, rum and almonds and continue kneading until the dough is homogeneous.

Roll out the dough to a thickness of approx. 1-2 cm and use a dough scraper to cut out diamond-shaped pieces. Place these on a non-perforated, coated baking tray and bake as described above.

The baking time obviously depends on the size of the pieces.

After baking, brush the pastries with melted butter while they are still hot and dust with powdered sugar.