

Pistachio Stollen

with almonds



RECIPE QUANTITY	6	pieces	RECIPE NUMBER	GB40036
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Dough Stollen with 7% yeast

1820 g Pre-dough Stollen with 7% yeast	64.2oz
1513 g Butter piece stollen with 20% bakeable filling sugar	53.37oz
1000 g pastry flour type 550	35.27oz

Knead the ingredients into a dough, 4 minutes level 1, 6 minutes level 2, dough temperature 26°C / 78.8°F.

Pre-dough Stollen with 7% yeast

1000 g pastry flour type 550	35.27oz
120 g yeast	4.23oz
700 g milk 3.5%	24.69oz

Knead the ingredients into a dough, 4 minutes level 1, 6 minutes level 2, dough temperature 26°C / 78.8°F, leave to ferment approx. 40 minutes.

Butter piece stollen with 20% bakeable filling sugar

1000 g butter soft	35.27oz
300 g Appenzell 7%, Bakeable filling sugar with honey	10.58oz
150 g Valencia F 1:1, Bakeable filling almond, Firm	5.29oz
24 g fleur de sel	0.85oz
20 g fresh egg yolks	0.71oz
15 g Rhoda, Mixed spices	0.53oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz

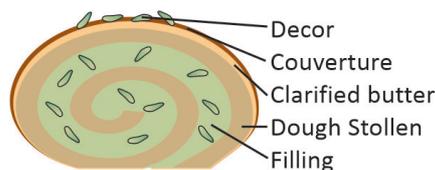
Mix the ingredients in the machine with the flat spatula.

Bakeable filling almond and pistachio filling

900 g Felcopan 25%, Bakeable filling almond	31.75oz
300 g butter soft	10.58oz
145 g fresh eggs	5.11oz
200 g pistachios, roasted	7.05oz
140 g pastry flour type 400	4.94oz
90 g cornstarch	3.17oz
35 g Pistacia Vera, Pistachio paste	1.23oz
4 g fleur de sel	0.14oz

The ingredients into a smooth mixture.

Structure



Pistachio Stollen

4333 g Dough Stollen with 7% yeast	152.84oz
1814 g Bakeable filling almond and pistachio filling	63.99oz
400 g clarified butter	14.11oz
400 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	14.11oz
20 g Edelweiss 36%, White chocolate couverture, Rondo	0.71oz
300 g pistachios, roasted	10.58oz

Finishing

Scale 540 g / 19.05 oz per dough piece and then roll out to 20 x 40 cm / 7.87 x 15.75 inches. Spread each roll evenly with 300 g / 10.58 oz of the filling. To roll snail and place into greased composite moulds.

Proofing: approx. 60 minutes
Temperature: 28°C / 82.4°F, 85% RH

Baking temperature: 200°C / 392°F deck oven, steam well, draught closed
Baking time: approx. 55 minutes
Core temperature at least 92°C / 197.6°F

After baking, unmould and leave to cool on a wire rack for 20 minutes. Brush sufficiently with hot clarified butter. Leave to cool overnight. Enrober thinly with couverture, decorate, leave to crystallise overnight and wrap.

Christmas Stollen Mould Association from WUEST:

Art. no. 6764
Mould size
25 x 12 x 7 cm /
9.84 x 4.72 x 2.76 inches

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FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
HA03	Rhoda, Mixed spices
KB11	Felcopan 25%, Bakeable filling almond
KH01	Appenzell 7%, Bakeable filling sugar with honey
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

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Recipe number : GB40036

Description : Butter stollen with pistachio and almond fillings

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	452
Selling days	7 days	Kilojoule (kJ)	1893
Selling price		Lipids	29.43 g
Selling unit	1 piece	saturated fatty acids	14.54 g
		Carbohydrates	37.04 g
		of which sugars	13.42 g
		Proteins	7.48 g
		Salt	0.42 g

Declaration :

Wheat flour, butter, sugar, whole milk, pistachios 7%, concentrated butter, almonds, cacao kernel, water, eggs, baker's yeast, corn starch, cacaobutter, soy, humectant (sorbitol), corn flour, fleur de sel (sea salt), blossom honey, egg yolk, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), vanilla, whole milk powder, skimmed milk powder, preserving agent (potassium sorbate), natural bitter almond flavour, acidifying agent (citric acid), flavour, acidity regulator (sodium carbonate), edible salt, preserving agents (sorbic acid, potassium sorbate), emulsifier (soy lecithin), vanilla extract

State 14.10.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation