

Levantine Stollen

without Alcohol



RECIPE QUANTITY	6	pieces	RECIPE NUMBER	GB40034
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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.

Dried fruit mix with Rosemary

480 g dried apricots 10x10mm / 0.39x0.39 inch	16.93oz
120 g dried figs 10x10mm / 0.39x0.39 inch	4.23oz
60 g candied ginger chopped	2.12oz
180 g candied orange peel 3x3mm	6.35oz
60 g dried pineapple triangles, sweetened chopped	2.12oz
90 g dried blueberries	3.17oz
8 g rosemary fresh, chopped	0.28oz
200 g Sugar syrup 30°Bé	7.05oz

Boil the sugar syrup and mix everything together, leave to mature for 2 weeks.

Sugar syrup 30°Bé

100 g water	3.53oz
100 g granulated sugar	3.53oz

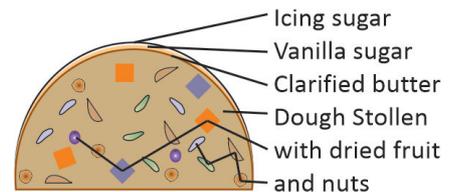
Boil the syrup.

Almond-pistachio-pine mixture

300 g baton almonds	10.58oz
100 g hazelnuts raw, whole	3.53oz
100 g pistachios	3.53oz
100 g pine nuts	3.53oz
100 g milk 3.5%	3.53oz

Roast the almonds and hazelnuts for 11 minutes at 190°C / 374°F, roast the pistachio nuts and pine nuts for 8 minutes at 190°C / 374°F. Then pour over the milk and mix thoroughly.

Structure



Levantine Stollen

4333 g Dough Stollen with 7% yeast	152.84oz
1200 g Dried fruit mix with Rosemary	42.33oz
700 g Almond-pistachio-pine mixture	24.69oz
400 g clarified butter	14.11oz
500 g vanilla sugar	17.64oz
300 g icing sugar	10.58oz

Finishing

Briefly fold the dried fruit mixture and nut mixture into the stollen dough.

Scale 980 g / 34.57 oz per dough piece and then shape into oblong shapes. 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 and roll in vanilla sugar. Leave to cool

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overnight. Dust thinly with icing sugar and wrap immediately.

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

FELCHLIN PRODUCTS

HA03 Rhoda, Mixed spices

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 : GB40034

Description : Butter stollen with dried fruit and nuts from the south

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	408
Selling days	7 days	Kilojoule (kJ)	1706
Selling price		Lipids	22.03 g
Selling unit	1 piece	saturated fatty acids	10.58 g
		Carbohydrates	44.61 g
		of which sugars	24.09 g
		Proteins	6.47 g
		Salt	0.37 g

Declaration :

Wheat flour, butter, whole milk, sugar, vanilla sugar, dried apricots (apricots, antioxidant (E220: sulphur dioxide)), concentrated butter, almonds, water, dried figs, baker's yeast, hazelnuts, pistachios, pine nuts, candied ginger, dried pineapple triangles, sweetened (sugar, ananas, acidifier (E330: citric acid), Preservative (E220: Sulphur dioxide), pineapple juice), wheat glucose syrup, blueberries, orange peel, apple juice concentrate, fleur de sel (sea salt), blossom honey, egg yolk, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), rosemary, vanilla, acidity regulator (sodium carbonate), acidifying agent (citric acid), edible salt, preserving agents (sorbic acid, potassium sorbate), sunflower oil

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