

Cherry and Chocolate Stollen

with sour cherries and almonds



RECIPE QUANTITY	6	pieces	RECIPE NUMBER	GB40037
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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 Chocolate with Kirsch and almonds

1030 g Sour cherries marinated	36.33oz
500 g almonds raw, whole	17.64oz

Roast the almonds.

Baking temperature: 190°C / 374°F

Baking time: approx. 11 minutes

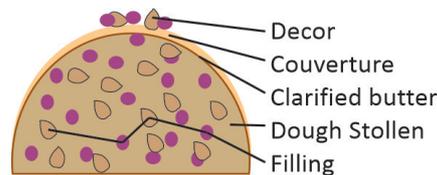
Leave to cool and mix all the ingredients shortly before use.

Sour cherries marinated

600 g dried sour cherry	21.16oz
220 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	7.76oz
150 g kirsch 40%vol.	5.29oz
60 g liquid sorbitol	2.12oz

Leave the cherries, couverture, kirsch and sorbitol to mature for 2 weeks.

Structure



Cherry and Chocolate Stollen

4333 g Dough Stollen with 7% yeast	152.84oz
1530 g Dried fruit mix Chocolate with Kirsch and almonds	53.97oz
400 g clarified butter	14.11oz

450 g Bolivia Lait de terroir 45%- 15.87oz
60h, Milk chocolate couverture with mountain milk, Rondo

50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo 1.76oz

60 g dried sour cherry 2.12oz
90 g almonds raw, whole, roasted 3.17oz

Finishing

Briefly fold the dried fruit 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. Leave to cool overnight. Enrobe 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

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
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 : GB40037

Description : Butter stollen with sour cherries soaked in kirsch 40%, Chocolini 66% and roasted almonds

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	422
Selling days	7 days	Kilojoule (kJ)	1768
Selling price		Lipids	28.1 g
Selling unit	1 piece	saturated fatty acids	14.06 g
		Carbohydrates	31.71 g
		of which sugars	10.35 g
		Proteins	7.36 g
		Salt	0.38 g

Declaration :

Wheat flour, butter, whole milk, almonds, sugar, concentrated butter, sour cherry, apple juice concentrate, cacao kernel, kirsch (cherry brandy), cacaobutter, baker's yeast, **whole milk powder,** humectant (sorbitol), water, lemon juice concentrate, fleur de sel (sea salt), blossom honey, **egg yolk,** spices (cinnamon, coriander, anise, clove, nutmeg, pepper), vanilla, sunflower oil, acidity regulator (sodium carbonate), acidifying agent (citric acid), edible salt, preserving agents (sorbic acid, potassium sorbate)

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