

# Hazelnut Stollen

with 9% Hazelnut



<b>RECIPE QUANTITY</b>	6	pieces	<b>RECIPE NUMBER</b>	GB40039
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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.

## Filling hazelnut with cinnamon

45 g Vanilla cream powder, Custard powder with vanilla, Warm	1.59oz
550 g milk 3.5%	19.4oz
550 g Primanuss 25%, Bakeable filling hazelnut	19.4oz
185 g butter soft	6.53oz
130 g fresh eggs	4.59oz
155 g hazelnuts raw, ground, roasted	5.47oz
220 g hazelnuts, peeled, chopped and toasted	7.76oz
4 g fleur de sel	0.14oz
4 g cinnamon powder	0.14oz
140 g pastry flour type 400	4.94oz

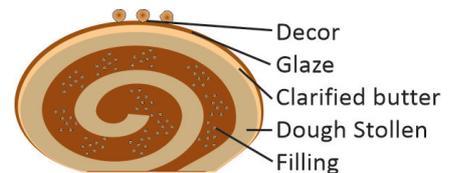
Boil the cream powder and milk to a cream, mix with the remaining ingredients until smooth.

## Chocolate Criolait 38% glaze with roasted hazelnuts

1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz
50 g sunflower oil	1.76oz
200 g hazelnuts, peeled, chopped and toasted	7.05oz

Warm couverture and sunflower oil to 40 - 45°C / 104 - 113°F. Add coarsely chopped hazelnuts.

## Structure



## Hazelnut Stollen

<b>4333 g Dough Stollen with 7% yeast</b>	<b>152.84oz</b>
<b>1895 g Filling hazelnut with cinnamon</b>	<b>66.84oz</b>
<b>400 g clarified butter</b>	<b>14.11oz</b>
<b>400 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo</b>	<b>14.11oz</b>
<b>350 g Chocolate Criolait 38% glaze with roasted hazelnuts</b>	<b>12.35oz</b>
<b>90 g hazelnuts whole, roasted</b>	<b>3.17oz</b>

## 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

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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 glaze, 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

## FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA03	Rhoda, Mixed spices
KC53	Primanuss 25%, Bakeable filling hazelnut
KH01	Appenzell 7%, Bakeable filling sugar with honey
KK42	Valencia F 1:1, Bakeable filling almond, Firm
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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**Recipe number :** GB40039

**Description :** Butter stollen with hazelnut filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	28 days	Kilocalorie (kcal)	432
Selling days	7 days	Kilojoule (kJ)	1808
Selling price		Lipids	29.22 g
Selling unit	1 piece	saturated fatty acids	14.13 g
		Carbohydrates	33.8 g
		of which sugars	11.43 g
		Proteins	6.55 g
		Salt	0.42 g

## Declaration :

**Wheat flour, whole milk, butter, sugar, hazelnuts 9%, concentrated butter, cacao kernel, water, cacao butter, eggs, baker's yeast, almonds, glucose syrup (wheat glucose), maize starch, durum wheat dust, skimmed milk powder, whole milk powder, fleur de sel (sea salt), blossom honey, egg yolk, humectant (sorbitol), spices (cinnamon, coriander, anise, clove, nutmeg, pepper), sunflower oil, wheat starch, rice flour, cream powder, vanilla, cinnamon, caramel, preserving agent (potassium sorbate), acidifying agent (citric acid), emulsifier (soy lecithin), acidity regulator (sodium carbonate), edible salt, preserving agents (sorbic acid, potassium sorbate), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar**

State 14.10.2025

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

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Allergen information is compliant with current Swiss legislation