

Butter Stollen

with candied orange peel, candied lemon peel and sultanas



RECIPE QUANTITY	10	pieces	RECIPE NUMBER	GB40035
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Dough Stollen with 7% yeast

2000 g Pre-dough Stollen with 10% yeast	70.55oz
2810 g Butter piece stollen with 32% bakeable filling sugar	99.12oz
2330 g pastry flour type 550	82.19oz
300 g milk 3.5%	10.58oz

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 10% yeast

1000 g pastry flour type 550	35.27oz
200 g yeast	7.05oz
800 g milk 3.5%	28.22oz

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 32% bakeable filling sugar

1600 g butter soft	56.44oz
900 g Appenzell 7%, Bakeable filling sugar with honey	31.75oz
200 g Valencia F 1:1, Bakeable filling almond, Firm	7.05oz
35 g fleur de sel	1.23oz
35 g fresh egg yolks	1.23oz
36 g Rhoda, Mixed spices	1.27oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz

Mix the ingredients in the machine with the flat spatula.

Dried fruit mix with Rum and Kirsch

1000 g sultanas	35.27oz
600 g candied lemon peel 3x3mm	21.16oz
400 g candied orange peel 3x3mm	14.11oz
140 g rum 40%vol.	4.94oz
140 g kirsch 40%vol.	4.94oz
250 g Sugar syrup 30°Bé	8.82oz

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

Sugar syrup 30°Bé

125 g water	4.41oz
125 g granulated sugar	4.41oz

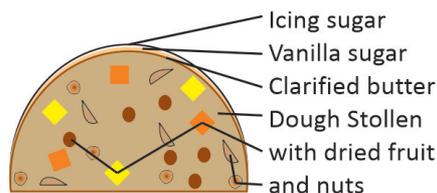
Boil the syrup.

Almond and hazelnut mixture

200 g hazelnuts raw, whole	7.05oz
700 g baton almonds	24.69oz
200 g milk 3.5%	7.05oz

Roast the hazelnuts for 11 minutes at 190°C / 374°F, roast the almond slivers for 9 minutes at 190°C / 374°F. Then pour over the milk and mix thoroughly.

Structure



Butter Stollen

7440 g Dough Stollen with 7% yeast	262.44oz
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2530 g Dried fruit mix with Rum and Kirsch

89.24oz

1100 g Almond and hazelnut mixture

38.8oz

650 g clarified butter

22.93oz

700 g vanilla sugar

24.69oz

450 g icing sugar

15.87oz

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. Dip in a hot clarified butter and roll in vanilla sugar. Leave to cool 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

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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 : GB40035

Description : Butter stollen with pickled dried fruit in rum and kirsch

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	404
Selling days	7 days	Kilojoule (kJ)	1690
Selling price		Lipids	20.33 g
Selling unit	1 piece	saturated fatty acids	9.8 g
		Carbohydrates	46.15 g
		of which sugars	25.6 g
		Proteins	5.73 g
		Salt	0.32 g

Declaration :

Wheat flour, butter 12%, sugar, whole milk, sultanas, almonds, vanilla sugar, concentrated butter 5%, candied lemon peel (lemon peel, glucose-fructose syrup, sugar, acidifier (E330: citric acid)), water, hazelnuts, baker's yeast, rum (sugarcane), kirsch (cherry brandy), wheat glucose syrup, orange peel, blossom honey, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), fleur de sel (sea salt), egg yolk, vanilla, 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