

# Gluten-free Stollen



## Recipe

### Basic Dough :

<b>KOMPLET Gluten- and Lactose-free Flour</b>	1,000 kg
Eggs	0,100 kg
Butter	0,400 kg
Sugar	0,100 kg
Fresh Yeast /Dry Yeast	0,080 kg / 0,030 kg
Salt	0,010 kg
Water	0,300 kg
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Dough weight	1,990 kg

Make a dough with all the ingredients (using a flat beater)

### Fruit Mix (soaked in orange juice for 24 h)

Raisins	0,500 kg
Dry Apricots, diced	0,200 kg
Almond Slivers (roasted)	0,200 kg
Hazelnuts (roasted)	0,200 kg
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Fruit Mix	1,100 kg

Mix the dough and the fruits carefully and let rest for 10 minutes

Yield 15 pieces

**Dough temperature:** approx. 30 °C

Scale pieces of 200 g and make up as a Stollen.

**Proving time:** approx. 40 minutes  
(35 °C and 75 % humidity)

**Baking temperature:** approx. 230 °C,  
falling to 170 °C

**Baking time:** 45 minutes (bake with steam)

After baking brush with liquid butter and roll in sugar.

*Bake the best with something good!*