

Apricot Stollen



Toofruit® Apricot

N° 1549

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

INGREDIENTS

T65 flour: 9,2 kg
Toofruit® Apricot: 0,8 kg
Sugar: 1,25 kg
Softened butter: 2,5 kg
Yeast: 0,6 kg

Salt: 0,18 kg
Whole eggs: 1,5 kg
Whole milk: 4,5 L
Rum: 0,3 L
Flower honey: 0,4 kg

Add-ins at the end of mixing:

Black raisins: 1 kg
Diced apricots: 1,5 kg
Golden raisins: 1 kg
Roasted almonds: 1 kg

Base temperature: 56°C

Kneading:

- **First speed:** 5 minutes
- **Second speed using a mixer or spiral:** 5 minutes, add the butter and knead for another 5 minutes. Incorporate the add-ins and knead for another 3 minutes in first speed.

Dough temperature: 24-26°C.

First fermentation: 60 minutes at 24°C.

Scaling: divide into 400 g dough balls.

Intermediate proofing: 15 minutes.

Shaping: flatten into an oval, place a 100 g roll of almond paste in the center, and fold it inside. Seal using a rolling pin to shape the Stollen.

Final fermentation: 2h30-3h at 25-26°C.

Baking: brush with egg wash and bake for 25-30 minutes at 150°C. Upon removal from the oven, brush with melted butter, sprinkle with granulated sugar, and finish by dusting with icing sugar.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984