



STOLLEN

Traditional German Christmas cake, dusted with powdered sugar. Made from yeast dough and the filling consists of nuts, fruits and marzipan.

Stollen is a German Sweet!

- One of the traditional Christmas sweets in Germany; we could say that it is a traditional recipe for brioche with fruits.



PHOTO



What is Stollen?

- A special sweet for Christmas . Ideal for breakfast. It is called 'stollen' and is nothing more than a kind of tsoureki bun, filled with nuts and dried fruits. Calories :168



Ingredients

Ingredients (servings : approx 20) , 175 g. cow butter, 175 g. powdered sugar, 2 eggs, 250 g. cream cheese , grated rind of 1 lemon, 1 tsp kakoules (cardamom), pounded to powder, 1 tsp nutmeg, grated, 125 gr Black raisins ,250 gr. blonde raisins, 150 Gr. almonds, coarsely chopped , 50 Gr. Dark Rum or brandy 100 gr. Orange peel, in small pieces, 500 gr. all-purpose flour ,1 tsp baking powder, Overlap 50 Gr. milk butter (butter pastry, is usually from sheep and goat milk), melted, 50 Gr. white sugar, granulated , 50 Gr. powdered sugar.



PREPARATION



- ◉ Whisk in the mixer, with the wing, at low speed, the butter with the icing sugar and the eggs. Add the cream cheese. When the ingredients have been fully incorporated, add the zest, the kakoules and the nutmeg. Continue stirring and add gradually the nuts, rum (or brandy), orange peel and at the end the flour together with the baking powder. Make a soft dough. Leave it for half an hour in the refrigerator to rest and to shake slightly. Preheat the oven to 160 °C. Divide the dough in half and press each part with the palm to open and become a round disc - thickness 2 cm. Fold each disc in two, but not exactly in the middle: we take care of the bottom protrudes by 1 cm. – or more – from the top. Then transfer to the metal baking tray and onto wax paper, and bake in the preheated oven for 50 minutes.

TOPPING

- Once the stollen is removed from the oven, brush with melted butter and sprinkle with granulated sugar. When it is cool, sprinkle with icing.



GIAM GIAM!