



Stollen Bites

ingredients	amount
wheat flour, type 550	3,000 kg
curd cheese	1,500 kg
WESTFALIA Back Melange	0,650 kg
whole egg	0,950 kg
sugar	1,175 kg
yeast	0,200 kg
baking powder	0,150 kg
salt	0,045 kg
stollen spice	0,020 kg
dough	7,690 kg
fruit mixture	2,310 kg
	10,000 kg

fruit mixture:

raisins	1,200 kg
almond slivers, roasted	0,450 kg
orange peel	0,140 kg
lemon peel	0,400 kg
rum	0,120 kg
	2,310 kg

Method:

Knead curd cheese, **Westfalia Back Melange**, whole egg, sugar, yeast, salt and the spices, add the wheat flour, baking powder and keep kneading to a smooth dough. Following add the fruit mixture and knead into the dough.

After a resting time of approx. 15 minutes, weigh 10 pieces of 1,000 kg, keep resting for a short time.

Roll the dough pieces to a thickness of 6 mm, lay them on greased baking sheets and store in a freezer for approx. 15 minutes.

Cut the slightly frozen dough sheets in pieces of 3 x 3 cm and lay them on prepared baking trays.

Put the bites in the proofer, let them rise until nearly doubled and bake with a little steam.

Baking temperature: 200 °C
 Baking time: approx. 12 minutes

Douse the stollen bites directly after baking with **Westfalia Palmarin**, finally cover with sugar.