

# IMMA'S CELEBRATION STOLLEN

## Recipe



### Ingredients

- 150g Assorted Dried Fruit (a mix of Currants, Raisins, Mixed Candied Citrus Peel)
- 80g Non-Alcoholic Ginger or Rhubarb Beer
- 230g Milk (Interchangeable for Oat Milk)
- 70g Whipped Egg (Interchangeable for Aquafaba)
- 420g Plain Flour
- 150g Bread Flour
- The Zest of 1 Lemon
- 7g Fresh Yeast
- 1 pinch each of Nutmeg & Cardamom
- 60g Caster Sugar
- 150g Butter (Interchangeable for Plant-Based Butter)
- 10g Salt
- 80g Flaked Almonds (or Bake-Stable Pearled Sugar if there is a Nut Allergy)
- 190g Marzipan (remove if there is a Nut Allergy)
- Icing Sugar to Dust
- Whipped Cream to Serve (Interchangeable for Dairy-Free Whipped Cream)



## Method

**Soak the fruit** - The night before, in a bowl, mix and soak the dried fruit and non-alcoholic beer, so that it absorbs the liquid and flavour overnight, and becomes plump.

**Prepare the dough** - In a mixer bowl, combine the milk, eggs, plain flour, bread flour, lemon zest, yeast, nutmeg and cardamom. Next, add in the caster sugar, butter, and salt, mixing until smooth.

**Incorporate the dried fruit** - Add the soaked dried fruit (including any leftover liquid), and 40g of the flaked almonds, mixing for a further 30 seconds.

**Shape the Stollen** - Transfer the dough mix out of the bowl onto a lightly floured table, sprinkle with more flour and gently roll it out into an oval shape, the thickness of a finger. Roll the marzipan into a 1-inch-wide log and place it so that it runs down the centre of the dough. Gently fold up the edges of the dough to the middle, so that the marzipan sits in the centre of the dough, and gently press into an oval shape.

**Proof and Bake** - Let the Stollen proof for 30 minutes at room temperature, so that it rises, then sprinkle the top with the remaining flaked almonds. Place the Stollen on a baking tray, lined with parchment paper. Preheat the oven to 190°C (375°F), then place the Stollen and tray into the oven for 25-30 minutes, or until the internal temperature is over 90°C (194°F). Remove the Stollen from the baking tray and parchment and let it cool on a wire rack.

**Serve** - Once cooled, dust with icing sugar, cut into slices and serve with a dollop of whipped cream.