



White chocolate stollen

35'

Hands on

90''

Hands off

40'

Cook Time

10-12

Portion(s)

2

Difficulty



Ingredients

- 150 g milk
- 70 g granulated sugar
- 16 g yeast
- 50 g butter, at room temperature
- 400 g hard flour
- 1 pinch salt
- 1 egg, medium
- 30 g hazelnuts
- 30 g pistachios
- 100 g candied citrus peel
- 100 g cherries
- 100 g white chocolate couverture
- 150 g marzipan (almond paste)
- all-purpose flour, for the dough

To serve

- white chocolate couverture

Method

- In a mixer's bowl add the milk, the sugar, the yeast, and whisk well. Add the butter, 380 g flour, salt, the egg, and beat with the hook attachment at high speed for 6-8 minutes.
- In a blender add the hazelnuts, the pistachios, and beat until they are finely crushed. Transfer to a bowl.
- In the bowl with the nuts add the candied citrus peel, the cherries, the white chocolate finely chopped, the rest of the flour, and mix. Add them to the mixer and keep beating for 3-4 minutes, until the ingredients are homogenized. The mixture will be quite sticky.
- Transfer the mixture to a floured bowl, cover with plastic wrap, and allow about 1 hour for it to double in volume.
- Dust a piece of parchment paper with flour, place the dough on it, and use a rolling pin to roll it out into a 25 cm sheet.
- Shape the marzipan into a roll, place it at the center of the dough, and wrap it like a calzone, pressing the edges well to stick together.
- Transfer the dough along with the parchment paper into a [baking pan](#), cover with a tea towel, and let it rise for 30 minutes.
- Preheat the oven to 170° C (340° F) set to fan.
- Bake for 30-40 minutes and let it cool.
- Serve with melted white chocolate couverture.

Διατροφικός πίνακας

Nutrition information per portion

379 Calories (kcal)	12.0 Total Fat (g)	4.7 Saturated Fat (g)	59.0 Total Carbs (g)
19%	17%	24%	23%
30.0 Sugars (g)	8.4 Protein (g)	2.2 Fibre (g)	0.13 Sodium (g)
33%	17%	9%	2%