



Stollen

20'
Hands on

90''
Hands off

30'
Cook Time

6-8
Portion(s)

2
Difficulty



Ingredients

- 340 g hard flour
- 7 g yeast
- 40 g brown sugar
- 1 egg, lightly beaten
- 40 g butter, melted
- 150 ml milk, warm milk
- 250 g apricots, dried, finely chopped
- 4 tablespoon(s) liqueur, orange
- 100 g peanuts
- 50 g cranberries, dried
- 100 g white chocolate couverture, finely chopped, optional

To serve

- 2 tablespoon(s) icing sugar

Method

- Add the flour, yeast and sugar to the bowl of a mixer.
- Add the egg, butter and milk and beat with the hook for 5 minutes, until an elastic dough has formed.
- Put the dough in a [bowl](#) that has been brushed with oil. Cover with a towel and allow to rise for 1 hour.
- Put the dry apricots and the liqueur in a small [saucepan](#). Cook over medium heat for 2 minutes and set aside to cool.
- In a food processor, pulse the peanuts until completely ground.
- Add the cranberries, white chocolate and the apricot mixture. Pulse again.
- Transfer the mixture to a sheet of parchment paper and form into a 25 cm log.
- Put in the freezer for 5-10 minutes until it becomes firm.
- On a lightly floured work surface, roll out the dough with a rolling pin to a 28x18 cm rectangle.
- Add the filling in the middle of the dough, lengthwise. Brush some water onto the edges of the left side of the dough. Fold the right side over, to meet with the edges of the left.
- Press down on the edges lightly so that they can stick together. Cover with a towel and allow to rise for ½ hour.
- Preheat the oven to 170* C (330*F) Fan.
- Bake for 25 minutes, until it rises and turns golden. Cool on a wire rack.
- Dust with icing sugar and serve.

Διατροφικός πίνακας

Nutrition information per portion

477 Calories (kcal)	16.0 Total Fat (g)	6.9 Saturated Fat (g)	64.0 Total Carbs (g)
24%	23%	35%	24%
29.0 Sugars (g)	14.0 Protein (g)	9.2 Fibre (g)	0.14 Sodium (g)
32%	28%	37%	2%