

## INGREDIENTS

A	<b>FRUIT MIX</b>		
	230 g	Sultanas, washed	
	70 g	Almonds, chopped	
	65 g	Mixed Citrus Peels	
	35 ml	Rum, brown	
B	<b>PRE-DOUGH</b>		
	100% 280 g	Steinmetz Type 550	
	4% 11 g	Angel Instant Yeast	
	60% 170 g	Water, lukewarm	
C	<b>DOUGH</b>		
	100% 280 g	Steinmetz Type 550	
	100% 280 g	Butter, soft	
	32% 90 g	Sugar	
	2% 6 g	Salt	
		1 lemon	Zest
	1% 6g	Domino Verde Natural Improver	
5% 25g	Panettone Sourdough Powder		



Ingredients in orange can be purchased from  
[WWW.BIOCREATIONS.ASIA](http://WWW.BIOCREATIONS.ASIA), Shoppe or Lazada



**METHOD:** [HTTPS://YOUTU.BE/8ICTLUDAZFC](https://youtu.be/8ICTLUDAZFC)

1. Soak fruits and nuts in rum a day in advance
2. Mix all ingredients (B) to make pre-dough
3. Rest pre-dough for 30 minutes
4. Combine the pre-dough (B) and all ingredients(C) in the mixer (2 minutes slow + 4 minutes medium).
5. Fold in the fruit mixture carefully and rest the dough for 30 minutes covered.
6. Form to two stollen-shape loaf and bake immediately without proofing time.
7. Preheat the oven to 160°C and bake the loaves for 50 minutes until golden brown.
8. After baking, brush the hot loaves with melted butter. Toss in caster sugar\*.
9. Cool loaf down for one day and apply icing sugar\*. (\*Omit if you prefer to reduce sugar)