

Hazelnut Swirl Stollen Loaf

The Hazelnut Swirl Stollen Loaf is a typical German style pastry loaf that is very popular at breakfast time.

The toasted eisella Hazelnut filling gives a very pleasant flavour, which has excellent eating and fresh keeping qualities

Hazelnut Filling:

Ingredients	%	Batch Weight
eisella Hazelnut Filling	100	1.000 kg
Water	20	0.200 kg
Egg	50	0.500 kg



Recipe for dough:

Ingredients	%	Batch Weight
Flour	100	2.000 kg
Sugar	10	0.200 kg
Salt	1.8	0.036 kg
Milk Powder	4	0.080 kg
Dried Yeast	2	0.040 kg
Meisterack Margarine	12	0.240 kg
Egg	5	0.100 kg
VX-2T Improver	1	0.020 kg
Water (variable)	45	0.900 kg

Preparation Instructions

- Mix the dough 3 minutes on slow and 5 – 6 minutes on fast speed until the dough is well developed
Dough temperature: 27 – 28° C
Resting time: 15 minutes, covered
- Divide dough into 350 g and mould oblong shape. Rest again for 5 minutes, covered
- Roll dough pieces out to rectangle shape (20cm x 20cm), approximately 3 – 5 mm thick and spread 200g Hazelnut filling evenly over the surface
- Roll up to form a tight pinwheel shape
- Cut in half with a scraper and then twist the two strands together
- Place the twisted loaf into greased loaf tins
- Proofing time: approx. 40 – 50 minutes

Baking Instructions

- Place into a preheated oven set at 190°C
- Bake for 30 – 40 minutes
- After baking remove from the tin, brush with hot process glaze and cool
- Apply white fondant if desired