



Dresdner Christstollen (Dresden Christmas stollen)

SAXONY

Ingredients

For a 2 kg stollen

600 g **superfine wheat flour**

70 g **fresh yeast**

170 g **whole milk**

7 g **salt**

95 g **granulated sugar**

110 g **sweet almonds**

12 g **bitter almonds**

250 g **butter**

50 g **clarified butter**

120 g **candied lemon/
orange peel**

15 g **lemon zest**

460 g **sultanas**

40 g **rum**

1 g **spices**

½ **vanilla pod**

To decorate

100 g **melted butter**

50 g **granulated sugar**

50 g **icing sugar**

Method

First of all, place the sultanas in a good-quality rum the day before and leave to infuse. Prepare all ingredients about 1½ hours before baking. It is best to keep the ingredients at room temperature. Add the fresh yeast to the room-temperature milk and leave to stand for around 20 minutes. Then carefully knead all of the ingredients, except the sultanas, to form a dough. Cover and stand for around 90 minutes.

Then add the sultanas and knead the dough again briefly until the sultanas are evenly distributed. Now shape the dough into a long sausage shape. Make an approximately 2 cm deep incision along the length of the sausage shape.

Bake the stollen in an oven preheated to 180°C for around 1 hour. Then allow to cool for a short time.

For the icing, melt the butter in a saucepan over a low heat. Cover the stollen in butter and then decorate with granulated sugar. Last but not least, lightly dust with icing sugar.

Bon appétit!

Wine recommendation

A Riesling Eiswein with aromas of exotic fruits and an invigorating freshness is the perfect accompaniment.