



## Coffee Cream Cheese Mini Stollen

Yield: Mini Stollen mould, 16pcs.

### Ingredients:

#### Cream Cheese Stollen

_____ 1,000 kg	<b>Quarkella</b>
_____ 0,100 kg	Milk 3,5 %
_____ 0,200 kg	Low fat cream cheese (20 %)
_____ 0,260 kg	Eggs
_____ 0,050 kg	Butter or margarine
_____ 0,010 kg	<b>Combani</b> , vanilla essence

Kneading time:  
2 minutes at low speed, 2 minutes at fast speed.

#### Coffee-filling

_____ 0,500 kg	Milk, 3,5 %
_____ 0,250 kg	Eggs
_____ 0,320 kg	<b>Frio</b> , cold custard
_____ 0,250 kg	<b>Mandelkrone</b>
_____ 0,060 kg	<b>Dessert Paste Mocca</b>

Mix for approx.  
2 minutes until smooth.

#### Decoration

Hot Apricot jam,  
**Mohrenglanz dark**,  
**Mohrenglanz vanilla**

### Method:

1. After kneading let the dough rest for approx. 15 minutes.
2. Roll out the dough to 2 mm, size 50 x 100 cm
3. Spread on the coffee-filling and cut lengthwise to get 2 pieces of 25 x 100 cm.
4. Roll up and cut in pieces of 12 cm
5. Lay the pieces in the greased mini Stollen moulds and bake.
6. Bake at approx. 180 °C for 45-50 minutes.
7. After baking spray the Stollen with hot apricot jam and decorate as shown in the picture.

## Cream Cheese Mini Stollen

Yield: Mini Stollen mould, 16pcs.

### Ingredients:

#### Cream Cheese Stollen

_____ 2,000 kg	<b>Quarkella</b>
_____ 0,450 kg	Cream Cheese (20 %)
_____ 0,450 kg	Water, cold
_____ 0,300 kg	Eggs
_____ 0,040 kg	Margarine
_____ 0,015 kg	<b>Almond Essence</b>
_____ 0,350 kg	Raisin
_____ 0,280 kg	Almonds, crunched
_____ 0,080 kg	Lemon zest
_____ 0,080 kg	Orange zest
_____ 0,600 kg	Butter, liquid
_____ 0,600 kg	Sugar

Kneading time:  
2 minutes at low  
speed and 4  
minutes at fast  
speed.

Mix with the above  
dough.

### Method:

1. After kneading let the dough rest for approx. 15–20 minutes.
2. Divide into pieces of 250 g and place in mini Stollen mould.
3. Bake at approx. 180 °C for approx. 45–50 minutes.
4. Take out of the mould immediately after baking.
5. Brush the warm Stollen with liquid butter and cover with sugar.
6. Tip: additionally dust with icing sugar/instead of raisins you also can use other dried fruits, e.g. cranberries.

## Orange Cream Cheese Mini Stollen

Yield: Mini Stollen mould, 16pcs.

### Ingredients:

#### Cream Cheese Stollen

_____ 1,000 kg	<b>Quarkella</b>
_____ 0,100 kg	Milk 3,5 %
_____ 0,200 kg	Low fat cream cheese (20 %)
_____ 0,260 kg	Eggs
_____ 0,050 kg	Butter or margarine
_____ 0,010 kg	<b>Combani</b> , vanilla essence

Kneading time:  
2 minutes at low  
speed and 2  
minutes at fast  
speed.

#### Orange-filling

0,800 kg	<b>Orangetto</b>
0,250 kg	Eggs
0,320 kg	Milk, 3,5 %
0,080 kg	Chocolate drops
0,500 kg	Sugar
0,006 kg	<b>Orangella</b>
0,120 kg	Butter, liquid

Mix for approx.  
2 minutes until  
smooth.

Mix

### Method:

1. After kneading let the dough rest for approx. 15–20 minutes.
2. Roll out the dough to 2 mm, 50 x 100 cm
3. Spread on the orange-filling and cut lengthwise to get 2 pieces of 25 x 100 cm.
4. Roll up and cut in pieces of 12 cm.
5. Lay the pieces in the greased mini Stollen moulds and bake.
6. Bake at approx. 180 °C for 45–50 minutes.
7. Take out of the mould immediately after baking.
8. Brush the warm Stollen with liquid butter and cover with the orange-sugar.