



georgebrown.ca/12days

CHEF DE ALA'S STOLLEN WREATH

MARINATED MIXED FRUITS

INGREDIENTS	GRAMS	VOLUME
Raisins	70g	½ cup
Orange peel	70g	½ cup
Lemon peel	70g	½ cup
Brandy	120g	½ cup
Rum	60g	¼ cup

SPONGE

INGREDIENTS	GRAMS	VOLUME
Whole milk	120g	½ cup
Dry active yeast	7g	2 ¼ tsp
All purpose flour	120g	½ cup

METHOD

1. In a medium bowl, toss together mixed fruit. Pour brandy and rum over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine ½ cup (120 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Add 1 cup (120 grams) flour, and beat at low speed until a smooth dough forms, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
3. Using the dough hook attachment, add 2/3 cup (150 grams) melted butter, egg, ¼ cup (50 grams) granulated sugar, zests, salt, the rest of the flours, and remaining ½ cup (120 grams) warm milk, beating at very low speed until combined, about 2 minutes, stopping to scrape sides of bowl as needed. Increase mixer speed to low, and beat until a smooth dough forms, about 5-8 minutes. Do window pane test to check gluten development. Add fruits last until combined. Turn dough out and knead for 1-2 minutes.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. Punch down dough in center; turn out dough onto a lightly floured surface. Divide dough in half. Cover and let stand for 10 minutes.

STOLLEN DOUGH

INGREDIENTS	GRAMS	VOLUME
Whole milk—42°C	120g	½ cup
Bread flour	263g	2c + ½ tsp
Whole wheat flour	127g	1c + 2 ¼ tsp
Melted butter	150g	⅔ cup
Large egg	1	1
Ground cardamom		¼ tsp
Ground cinnamon		¼ tsp
Ground nutmeg		⅛ tsp
Ground mace		⅛ tsp
Granulated sugar		¼ cup
Orange zest	1	1
Lemon zest	1	1
Kosher salt	3g	1 tsp
Marinated mixed fruits		All of it
The sponge		All of it

FILLING

INGREDIENTS	GRAMS	VOLUME
Ground cinnamon	4g	2 tsp
Ground ginger	1g	½ tsp
Ground nutmeg	1g	½ tsp
Sugar	50g	¼ cup
Marzipan	150g	

FINISH

INGREDIENTS	GRAMS	VOLUME
Melted butter	150g	⅔ cup
Icing sugar	100g	½ cup
Granulated sugar	100g	½ cup

- In a small bowl, stir together cinnamon, ginger, nutmeg, and remaining ¼ cup (50 grams) granulated sugar. Grate Marzipan, and divide in half (150 grams each). Strain fruit, discarding any liquid. Divide fruit mixture in half (119 grams each).
- Preheat oven 350°F (180°C).
- On a lightly floured surface, roll half of dough into a 18-22x9-inch rectangle. Liberally brush with some of remaining ⅓ cup (77 grams) melted butter. Sprinkle with half of sugar mixture and, half of Marzipan, leaving a 1-inch border. Starting with one long side, roll up dough, jelly roll style; pinch edges to seal. Place roll, seam side down, on work surface. Using a bench scraper, cut roll in half lengthwise; turn halves cut side up. Carefully twist dough pieces tightly around each other. Place a sheet of parchment paper on work surface. Carefully move twist onto parchment; form twist into a circle, tucking ends under. Place wreath on a baking sheet. Brush with some of remaining melted butter. Cover while repeating with remaining dough, sugar mixture and, Marzipan
- Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted near center registers 190°F (88°C), 30 to 35 minutes. While still hot, brush wreaths with remaining melted butter. Let cool completely on pans. Lightly dust with confectioners' sugar just before serving

