CHRISTMAS FLAVOURS

Our flavours and spices for the end-of-year season

DREIDOPPEL

IREKS

Panettone:

Recipe for 2 panettoni of Ø 15 cm

Whole milk	0.150 kg
Yeast	0.020 kg
Sugar	0.060 kg
Salt	0.003 kg
Whole egg	0.100 kg
Wheat flour	0.390 kg
Butter	0.085 kg
Candied citrus peel	0.060 kg
Sultanas	0.200 kg
Apricots, dried	0.050 kg
DREIDOPPEL ORAPERL or orange zest	0.005 kg
Dreidoppel Panettone flavour of your choice	as desired
Total weight	0.800 kg

Mixing time: 5 + 10 minutes, spiral mixer

Scaling weight: 0.550 kg

Instructions for use:
Warm the milk and add the yeast. Slowly mix in the sugar, salt and whole egg. Add the flour in three steps, mix well and cover the dough. Allow to rest for 60 minutes at room temperature. Mix the dough with the butter for 10 minutes until a smooth and shiny texture is obtained. Add all the other ingredients, mix well and then shape. Place the dough in paper moulds and allow to proof for 2 hours. Wash the top with egg, cut a cross on top and bake subsequently.

Baking temperature: 175° C, dropping to 160° C (fan oven)

Baking time: approx. 30 minutes and 30 minutes

Instructions for use:
After baking, skewer the panettoni and allow to cool upside down.

Stollen:

Fruit mixture:

Almonds, chopped	0.060 kg
Sultans	0.280 kg
Candied lemon peel	0.120 kg
Water	0.100 l
Total weight	0.560 kg

Standing time: overnight

Pre-dough:

Wheat flour	0.350 kg
Milk (40° C)	0.190 l
Yeast	0.045 kg
Total weight	0.585 kg

Mixing time: 2 + 3 minutes, spiral mixer

Dough temperature: 27° C

Bulk fermentation time: 30 minutes

Dough:

Pre-dough	0.585 kg
Wheat flour	0.350 kg
Butter	0.280 kg
Sugar	0.088 kg
Whole egg	0.020 kg
Salt	0.008 kg
DREIDOPPEL CHRISTOLLEN FLAVOUR	0.010 kg
DREIDOPPEL CITROPERL or lemon zest	0.008 kg
Marzipan	0.010 kg
Total weight	1.359 kg

Mixing time: 2 + 8 minutes, spiral mixer

Bulk fermentation time: 30 minutes

Dough	1.359 kg
Fruit mixture	0.560 kg
Total weight	1.919 kg

Scaling weight: 0.400 kg

Instructions for use:
After the second bulk fermentation time, add the fruit mixture slowly to the dough within approx. 3 minutes. Scale the stollen dough, mould round, roll long, add the marzipan (if required) and process into stollen (fold into three, flip and give the shape). After approx. 15 minutes of proofing bake immediately.

Baking temperature: 180° C

Baking time: approx. 40 minutes

Instructions for use:
After baking, wash with liquid butter on all sides and toss in granulated sugar. After cooling, dust with sweet snow powder.

DREIDOPPEL Christmas flavours

· Baking flavour:

73005 PANETTONE; 3gm/kg
17925 CHRISTOLLEN FLAVOUR; 4gm/kg
55025 GINGERBREAD; 20gm/kg
67810 PASTAROM BAKE PANETTONE; 15gm/kg
67830 PASTAROM BAKE BITTER ALMOND; 15gm/kg

· All-rounder:

17403 CITROPERL; 3gm/kg
17303 ORAPERL; 3gm/kg
74440 PUMPKIN SPICES; 10gm/kg

· Fine Pastry and Gelato:

41904 TOFFEE PASTE; 50gm/kg
45504 GINGER PASTE; 50gm/kg
42504 WALNUT PASTE; 20gm/kg
25708 GELATOP MARZIPAN; 60gm/kg

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IREKS

IREKS ASIA-PACIFIC SDN. BHD. | WeWork EQ
Level 18, Plaza Equatorial | Jalan Sultan Ismail
50250 Kuala Lumpur | MALAYSIA
Tel.: +60 3921 20998
info@ireks-asiapacific.com | www.ireks-asiapacific.com

To find the contacts responsible for your country, please visit our website www.ireks-asiapacific.com or use the QR code.

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