



## STOLLEN

Soaking time: 12 hours  
Preparation time: 30 minutes  
Proving time: 30 minutes  
Cooking time: 35 minutes  
Use: 30cm x 19cm (12in x 7½in) roasting tin  
Serves: 10

75g (3oz) mixed dried fruit, chopped  
25g (1oz) mixed peel, chopped  
65ml (2½ fl oz) dark rum  
zest and juice of 1 orange  
100g (3½ oz) Maya Gold Chocolate,  
or good-quality dark orange chocolate  
50g (2oz) glacé cherries

### DOUGH

375g (13oz) strong white flour  
25g (1oz) cocoa powder  
¼ teaspoon salt  
½ teaspoon grated nutmeg  
1 teaspoon mixed spice  
2 teaspoons easy blend yeast  
150ml (⅓ pint) milk  
125g (4½ oz) unsalted butter  
50g (2oz) golden caster sugar  
2 medium eggs

### COCOA MARZIPAN

100g (3½ oz) ground almonds  
75g (3oz) icing sugar  
25g (1oz) cocoa powder

### DECORATION

40g (1½ oz) icing sugar  
25g (1oz) cocoa powder

Mix the mixed dried fruit and mixed peel in half of the rum and stir in the orange zest and juice. Leave to soak overnight.

Roughly chop the chocolate into small chunks and quarter the cherries. Mix with the soaked fruits.

To make the dough, begin by combining the flour, cocoa, salt, nutmeg, mixed spice and the yeast. Next, gently melt together the milk and 75g (3oz) of the butter, stir in the caster sugar until dissolved. Leave to cool. Separate one of the eggs, reserving the white. Beat the yolk with the other egg and whisk into the cooled milk mixture. Make a well in the centre of the dry ingredients, add the liquid and mix well.

Turn out and knead gently on a lightly floured board. Place in the bowl, cover with clingfilm and leave to rise in a warm place for 30 minutes while you make the marzipan.

Line the roasting tin with greaseproof paper.

Preheat the oven to 190°C/375°F/gas mark 5.

To make the marzipan, mix together the ground almonds, icing sugar and cocoa with the reserved egg white. Knead lightly together in the bowl until a pliable ball forms. Roll out to an oblong about the length of the tin.

Melt together the remaining butter and rum.

Turn the dough out on to a lightly floured board. Knead a little, then roll it out into an oblong about 5mm (¼in) thick.

Brush the dough with some melted butter and rum. Place half the fruit mixture on the top two-thirds of the dough, then fold the bottom third, two-thirds of the way up the oblong, then fold down the top third over it. Seal the edges with the rolling pin. Turn the

dough clockwise so that the right-hand edge is now at the bottom, then roll it out into an oblong again. Brush again with the butter and rum and cover the top two-thirds with the remaining fruit mixture, fold, seal and roll again as before. Do not turn it this time.

Place the marzipan in the centre of the dough, fold in the two sides to meet in the centre and place, join-side down, in the lined tin. Brush the top with butter and rum and bake for 35 minutes.

As soon as you remove the stollen from the oven, brush with the remaining butter and rum mixture (which you may need to reheat slightly) and then dredge heavily with icing sugar. Allow to cool, then sprinkle with cocoa powder to serve.



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**HINT:** If you like a soft crust on your stollen, place a roasting tin filled with water in the bottom of your oven when you bake it. The steam produced will stop the crust from hardening.

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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