



Quarkstollen ("curd stollen")

1 In a medium sized bowl, dissolve yeast with 4 tbsps of lukewarm milk and 1 tsp sugar; let the mixture rest for about 15-20 minutes. The original recipe suggests a cup for this step - which taught me, that yeast doughs can not only rise but literally walk away... A cup is definitely too small for this pre-dough!

2 In a large bowl, add the flour, remaining sugar, dig a hole in the middle and pour the yeast pre-dough into its center. Add the remaining milk and place the butter in small pieces along the edge, then add the curd, lemon zest and a pinch of salt.

3 Knead very well, feel free to use a food processor/ KitchenAid of your choice. If you feel the dough is too "soft/ wet" add more flour by the spoon. When the dough has begun to pull together, cover it up and let rise for about 60 minutes at a cozy, warm place.

4 Meanwhile chop the dried apricots into small cubes - my substitute for the soaked raisins the original recipe calls for. It worked like a charm, giving the stollen some color and a wonderful flavour. Punch dough down, return to floured work surface and add and knead in the apricot bits. Continue kneading until smooth. Preheat oven to 175°C (347°F).

5 Roll or flatten dough into a rectangle about 4cm thick (1,5 inch), pinching the ends to almost close and put on baking sheet.

6 Bake for about 50 minutes, or until loaf turns golden brown. Just after removing it from the oven, brush top generously with melted butter. Once cooled off, dust amply with confectioner's sugar and wrap closely in cling film.



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Recipe source: Backen für Weihnachten by Regine Stroner (p.85, adapted)

Required time: prep.: ~15 min., waiting: ~80 min., baking: ~50 min.

Ingredients (yield: 1 loaf):

* dough

- * 40g fresh yeast
- * 1/8l lukewarm milk
- * 125g sugar
- * 500g flour
- * 150g butter
- * zest of 1 lemon
- * pinch of salt
- * 150g curd (Quark, 20% fat)
- * 100g dried apricots, diced

* coating

- * 50g melted butter
- * confectioner's sugar