

# Stolen

This recipe is made in sections which are then added together at the end to form the stolen.

## The ferment

5g Sugar  
5g Fresh yeast  
60g Milk or water  
50g Wholemeal flour

} 120g in total

## Stolen Dough

30g Sugar  
70g Strong white flour  
40g Wholemeal flour  
50g Egg (roughly one egg)  
120g Ferment (all of the above mixture)  
50g Salted butter

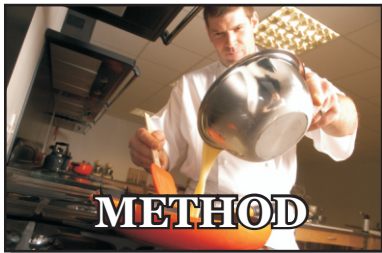
} 360g in total

## Fruit and Nut mix

60g Raisins  
70g Sultanas  
50g Candied mixed peel  
20g Run, brandy, vodka or fruit juice

} 200g in total

120g Marzipane  
Beaten egg to glaze  
Melted butter  
Icing sugar to dust



Start by making the ferment. You will need to allow this to rise in a bowl in a warm place to its full extent and has dropped. This will take about an hour depending on the temperature. Dissolve the yeast and sugar in the water or yeast and then beat in the flour to make a soft paste.

Place all the fruit in a bowl or bag and generously pour your chosen liquid over and allow to soak. (longer the better. You can even soak the fruit over night).

After the ferment has proved and has lost its collapsed in the bowl you can start making your stolen dough. Stir the sugar into the two flours and then add the egg and the ferment. Work the ingredients together and knead for a few minutes to get the gluten in the bread flour working (this is a soft and slightly sticky dough so don't be tempted to add more flour at this stage. use a floured plastic scraper if necessary). Now work in the butter. Knead energetically for about 10 minutes (5 minutes on the machine). Place the dough back in the bowl and loosely cover with cling-film. Leave to rise in a warm place for about an hour, then turn the dough back out onto the work bench.

Drain the fruit if there is any liquid remaining (depending how generous you were). Fold the drained fruit gently into the dough making sure you don't destroy the structure of the dough that has been proving but also dispensing the fruit evenly. Relax the dough in the room for about 10 minutes.

Place the marzipan between two pieces of plastic and roll out to a rough thin rectangle around 20x15cm. Roll or stretch the dough to a rectangle slightly bigger than the marzipan. Place the marzipan on the dough and press down slightly, then roll the dough up like a Swiss roll making sure that the seam is under the roll so that it doesn't open as it is cooking. Place onto a non-stick mat on a baking tray. Brush the top with egg making sure it is all covered but that there are no tide marks around the edge. Place the dough in a warm place and cover with a cloth but make sure that the cloth does not touch the dough while it is proving. When the stolen has proved place in a pre-heated oven at 180°C for 30-40 minutes or until golden brown all over. Liberally brush on melted butter as soon as it leaves the oven but leave the Stolen on the tray to cool for 5 minutes before you place it on a cooling wire and allow to fully cool. Sieve icing sugar onto the Stolen just before serving