

photo release

Resorts World Sentosa Sets Record with Singapore's Longest Stollen, Bringing Festive Joy to Communities in Need



Chefs at Resorts World Sentosa unveil Singapore's longest stollen.

Photo credit: Resorts World Sentosa (圣淘沙名胜世界)

SINGAPORE, 18 December 2024 – Resorts World Sentosa (RWS) today set a record for the longest Dresden Stollen in Singapore, as recognised by the Singapore Book of Records. This iconic festive treat, weighing 500kg and measuring 93.1metres, served as a spectacular centrepiece on display at the resort's *A Big, Big World of Excitement* Christmas marketplace.

Stollen is one of the world's most popular Christmas breads and holds great significance during the festive season. This cherished cultural tradition originated in the 14th century as a simple Advent bread made only with flour, yeast and water. Today, it is known to be a rich, sweet bread filled with fruits, nuts and spices, symbolising unity and the spirit of seasonal generosity.

Crafting Singapore's longest stollen was a monumental feat led by RWS' Bakery Sous Chef, Jude Anthony Danker. Chef Jude, who inherited the traditional recipe from a German baker, has spent more than 20 years perfecting this treat. Over the past three months, Chef Jude and his team dedicated extensive hours towards perfecting every detail – from the precise ingredient sourcing and intricate dough preparation to

meticulous planning, transport and assembly within RWS for the record adjudication. For example, special trays have been designed for the record-breaking stollen, which will be baked in batches to ensure even cooking. The successful record setting underscored their exceptional culinary craftsmanship and commitment.



Chef Jude dusting powdered sugar over a stollen piece ahead of the record-breaking attempt Resorts World Sentosa. 293 stollen pieces were prepared in all, each measuring about 30cms prior to baking.

Photo credit: Resorts World Sentosa (圣淘沙名胜世界)

Embracing the spirit of Christmas giving, RWS also partnered with Chinatown Active Ageing Centre (CAAC) and Food from the Heart (FFTH) to distribute the stollen to the beneficiaries. This heartwarming initiative brought joy and holiday cheer to 50 seniors from CAAC, who were invited to witness the record-breaking moment and experience the Christmas marketplace festivities with befrienders from RWS.



About 50 seniors from Chinatown Active Ageing Centre were invited to witness the record attempt and enjoy the Christmas festivities at RWS.

Photo credit: *Resorts World Sentosa* (圣淘沙名胜世界)

This partnership also brought forth a meaningful opportunity for RWS to participate in FFTH's Bread Run programme – which strives to bridge food surplus from the retail sector with community needs. Executed through a network of community partners and volunteers, the stollen distribution was an opportunity to share a festive moment, break bread and bring joy to communities in need.

"Christmas is a time of giving and we are delighted to share this festive celebration with the seniors and beneficiaries at Chinatown Active Ageing Centre and Food from the Heart. At Resorts World Sentosa, we are dedicated to creating positive socioeconomic impact through our giving initiatives and active volunteerism, ensuring that our initiatives not only spread seasonal joy but also create a lasting difference for the communities we serve," said Lee Shi Ruh, President, RWS, (圣淘沙名胜世界总裁李溪茹).



(From left to right) Food from the Heart's Director Brenda Hobin, Chinatown Active Ageing Centre's Programme Coordinator Susan Goi, Fei Yue Community Services' Deputy Chief Executive Leng Chin Fai and Resorts World Sentosa's Vice-President, F&B General Management, Chef Faust Uwe.

Photo credit: *Resorts World Sentosa* (圣淘沙名胜世界)

Chinatown Active Ageing Centre's Chairperson, **Ms Cindy Chat, PBM** (牛车水活跃乐龄中心主席植宝珠, **PBM**) said: "This collaboration with Resorts World Sentosa is truly special for our seniors, offering them a festive experience filled with joy and togetherness. Participating in the record-breaking stollen activity brings excitement and fosters a strong sense of community, especially during this meaningful holiday season."

Beyond this festive treat, RWS continues to support various initiatives with CAAC and FFTH through its RWS Cares programme. This includes the recent event at Jalan Kukoh's Chinatown Active Ageing Centre to create healthy, safe and clean-living environments for seniors in need from 60 homes, as well as the ongoing RWS Eat Well @ Community Shop initiative, which has seen the resort contributing \$300,000 to fund supplies of fresh vegetables and eggs to Food from the Heart's four shop-for-free community minimarts over three years.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the premier Resorts World Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2023 after being named "Best Integrated Resort" for 10 consecutive years at the TTG Travel Awards, which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

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EDITORS' NOTES

1. Please use the accompanying image captions for visuals downloadable [here](#).
2. Images to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
3. Please refer to the accompanying factsheet for further information.

RWS Christmas Stollen Info Sheet

1) Length and weight details of Christmas stollen:

93.1metres and 500kg

2) Number of people involved:

Over 100 people from various departments were involved, from baking the stollen to assembly and décor. This includes 4 kitchen staff who spent extensive hours daily over the past 3 months perfecting the traditional stollen.

3) Ingredients List

Local wheat flour
Refined French wheat flour
Local whole eggs
Dry yeast
Milk
Butter
Salt
German Stollen spice, cinnamon powder
Fresh lemon
California Dark raisins
Golden Raisins
French Lemon candied peel
French Orange candied peel
Walnut
Almond strips
Granulated Sugar
French Vanilla bean
Icing sugar
Dry apricot
Whole almond

4) Partnering Organisations

RWS has partnered with Chinatown Active Ageing Centre (CAAC) and Food from the Heart (FFTH) to distribute the stollen to beneficiaries.

Chinatown Active Ageing Centre	As part of Chinatown Active Ageing Centre, 50 seniors living in rental flats came down to witness the record-breaking moment and enjoy RWS' year-end festivities.
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Food from the Heart	The stollen was also distributed as part of the Food from the Heart's Bread Run programme. The initiative strives to achieve an equilibrium between food surplus in the retail sector and where it is needed within the community. It is executed by an intricate network of partners who donate bread, volunteers who can deliver the bread, and community partners who pass on the bread to beneficiaries.

5) Partnering Organisations Representatives

Chinatown Active Ageing Centre	Susan Goi, Programme Coordinator
Food from the Heart	Brenda Hobin, Director
Fei Yue Community Services (Fei Yue is one of the welfare beneficiaries under Food from the Heart's Bread Run programme)	Leng Chin Fai, Deputy Chief Executive

6) Quote from RWS' Bakery Sous Chef, Jude Anthony Danker

Chef Jude has over 30 years of experience working in various kitchens from restaurants to hotels.

Chef Jude	<p>"Christmas is always a fun and hectic time for the bakery as we create a range of seasonal treats and signature items for our guests.</p> <p>Making the longest-ever stollen is a huge and exciting project. It all started about three months ago, and we're using my traditional stollen recipe, but scaling it up to a massive size. The process begins with mixing the dough – flour, yeast, butter, eggs, and dried fruits – and then we add marzipan for that classic touch. My team and I, are hands-on with the dough to ensure it's perfect before we start shaping it into a long, continuous loaf.</p> <p>Baking such a giant stollen is a real challenge, so we've designed special trays and will bake it in sections to ensure even cooking. Once it's baked, we finish it off with butter and powdered sugar for that signature golden, glossy look.</p> <p>The whole process involves more than just the bakery team. It's a true team effort across departments, from F&B to logistics and more, and we're all excited to see it come together for the Christmas market."</p>
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