

# DANISH PASTRIES

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS CROISSANT & DANISH MIX	2.000	100.00
Sugar	0.100	5.00
Eggs	0.275	13.70
BAKELS INSTANT ACTIVE YEAST	0.035	1.80
Water	0.825	41.30
<b>Total Weight:</b>	<b>3.235</b>	

### Group 2

Ingredient	KG	%
Butter or ROYAL DANISH TWIN ALL VEG	1.000	50.00
<b>Total Weight:</b>	<b>1.000</b>	

## METHOD

Mix Group 1 together and develop thoroughly. Roll out on bench to 10mm thickness. Place firm butter on half the dough and fold dough over. Give three half turns with resting period in the cooler between turns. Sheet out to 3mm thickness. Cut into different shapes as desired. Add finishes such as custard or fruit. Place on baking trays. Dry prove at room temperature then bake at 200°C for approximately 15 minutes. Allow to cool then finish with NZB Superfine Fondant or Hadeja Flan Gel.



## CATEGORY

Bread, Buns & Rolls