



CATEGORY

Bread - Specialty Breads

DANISH PASTRY

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	2.250	100.00
Sugar	0.225	10.00
Milk Powder	0.075	3.50
ROYAL DANISH TWIN ALL VEG	0.175	8.00
Salt	0.025	1.20
Total Weight:		2.750

Group 2

Ingredient	KG	%
Water - iced	1.125	50.00
Eggs	0.200	9.00
BAKELS INSTANT ACTIVE YEAST	0.060	2.70
Total Weight:		1.385

Group 3

Ingredient	KG	%
ROYAL DANISH TWIN ALL VEG	1.100	49.00
Total Weight:		1.100

METHOD

Mix Group 1 on slow speed. Add Group 2 and mix until evenly combined. Remove underdeveloped dough from bowl. Roll dough out to a rectangle about 56cm x 40cm. Cover half of dough with six slices of fat (Group 3) and fold over the two ends. Machine through pastry brake giving the pastry 3 half turns. Rest pastry for 15 minutes. Roll to required thickness. Cut and shape as desired. Oven temperature 230°C.