



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Danish

# APPLE & VANILLA DANISH WITH SOURDOUGH

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Butter	0.660	6.60
Caster sugar	0.540	5.40
Yeast	0.360	3.60
Egg yolk powder	0.240	2.40
Salt	0.090	0.90
<u>Clean Label Danish Improver</u>	0.084	0.80
Water	4.800	48.00
<u>Fermidor® W Germ Liquid</u>	0.480	4.80

Total Weight: 17.254

### Group 2

Ingredient	KG	%
<u>Rollex® Gold</u>	6.900	69.00

Total Weight: 6.900

## METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 5 minutes on fast speed.

3. Rest the dough in the fridge for 10 minutes.
4. Laminate the [Rollex Gold](#) from group 2 to soften it to dough temperature.
5. Turn the dough.
6. Leave the dough to rest for 10 minutes.
7. Turn the dough again.
8. Line the dough at 3mm thick and cut your required shape and size of Danish, fold and roll.
9. Prove for 45-60 minutes at 29°C, 80% relative humidity.
10. Bake at 180°C for 17 minutes.
11. Leave to cool.
12. Fill with Bakbel Apple Fruit Filling and top with fresh apple slices and vanilla pieces.