



## CHRISTMAS DANISH PASTRY

### INGREDIENTS

#### Group : Danish 1

| Ingredient                                  | KG           |
|---|--------------|
| Flour                                       | 1.070        |
| Salt  | 0.004        |
| <a href="#">Rollex® Gold</a>                | 0.080        |
| <a href="#">Clean Label Danish Improver</a> | 0.005        |
| Caster sugar                                | 0.060        |
| Yeast                                       | 0.050        |
| Water                                       | 0.680        |
| <b>Total Weight:</b>                        | <b>1.949</b> |

#### Group : Danish 2

| Ingredient                   | KG           |
|------------------------------|--------------|
| <a href="#">Rollex® Gold</a> | 0.825        |
| <b>Total Weight:</b>         | <b>0.825</b> |

#### Group : Filling

| Ingredient                                | KG           |
|---|--------------|
| <a href="#">RTU Vanilla Cream Filling</a> | 0.480        |
| Mincemeat                                 | 0.480        |
| <b>Total Weight:</b>                      | <b>0.960</b> |



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Christmas



### FINISHED PRODUCT

Chilled Dough, Confectionery,  
Danish, Sweet Good

**Group : Assembly/Decoration**

Ingredient

**Instant Superglaze - Neutral**

KG

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**Total Weight:** 0.000

**Yield:** 24 Danish

## METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 5 minutes on fast speed.
3. Flatten the dough into rectangular shape and place it in the freezer to cool 15 minutes.
4. Laminate the **Rollex Gold** (group 2) to soften it to dough consistence.
5. Place the **Rollex Gold** in the middle of the dough to enclose it.
6. Using a rolling pin, roll the dough out until 8mm in thickness, then fold it and half turn.
7. Repeat this process three times and leave the dough to chill in the fridge for 30 minutes.
8. Roll the dough down to 3mm and cut into shape, placing it onto a silicone paper lined tray.
9. Prove for 45-60 minutes at 28°C, 75% relative humidity.
10. Pipe the **RTU Vanilla Cream Filling** and fill with mincemeat in the middle.
11. Bake in a rack oven at 175°C for 15-18 minutes.
12. Using a pastry brush, gently apply **Instant Superglaze - Neutral**.