



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Chilled Dough, Confectionery,
Danish, Sweet Good

CHRISTMAS DANISH PASTRY

INGREDIENTS

Group : Danish 1

Ingredient	KG
Flour	1.070
Salt	0.004
<u>Rollex® Gold</u>	0.080
<u>Clean Label Danish Improver</u>	0.005
Caster sugar	0.060
Yeast	0.050
Water	0.680
Total Weight:	1.949

Group : Danish 2

Ingredient	KG
<u>Rollex® Gold</u>	0.825
Total Weight:	0.825

Group : Filling

Ingredient	KG
<u>RTU Vanilla Cream Filling</u>	0.480
Mincemeat	0.480
Total Weight:	0.960

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. Lamine 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**.