



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Danish, Sweet Good

CHRISTMAS TREE DANISH PASTRY RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	0.734	100.00
Yeast	0.050	6.80
Sugar	0.050	6.80
Butter	0.034	4.60
Milk powder	0.017	2.30
Salt	0.007	1.00
Water	0.300	40.90
Egg	0.100	13.60
Total Weight:		1.292

Group 2

Ingredient	KG	%
<u>Rollex® Gold</u>	0.534	72.80
Total Weight:		0.534

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix to clear dough.
3. Leave to rest for 5 minutes.

4. Fold in group 2 and give one book and two half turns.
5. Divide into two pieces and roll out, then spread with [Cinnamon Filling](#) over one half and put together.
6. Cut out tree shape, twist the branches and egg wash.
7. Prove until twice the thickness.
8. Bake at 230°C for 10-15 minutes.
9. Dust with icing sugar and dip in [RTU Caramel Sauce](#) or [Caramel Ripple](#) to enjoy.