



Danish Pastry



Ingredients

Group 1

Ingredient	KG
Water	0.900
Yeast	0.150
Sugar	0.150
Milk powder	0.050
Salt	0.020
Flour	2.200
Butter or shortening	0.100
Egg	0.300
Rollex Gold	1.600

Total Weight: 5.470

Method

Danish Pastry

1. Mix all ingredients together (except Rollex Gold).
2. Rest for 5 minutes.
3. Fold in Rollex Gold, and give 1 book and 2 half turns.
4. Make up Danish and fill as required.
5. Prove for approximately 25-35 minutes.
6. Bake at 230°C (446°F) for 15-20 minutes.



Display Conditions

Ambient



Category

Bakery



Occasion

Breakfast



Finished Product

Croissant, Danish