



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



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Breakfast



FINISHED PRODUCT

Croissant, Danish

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.