



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Danish, Sweet Good

HONEY GLAZED FRUIT DANISH PASTRY

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
Egg	0.975	9.75
Yeast	0.300	3.00
<u>Clean Label Danish Improver</u>	0.050	0.50
Water	4.500	45.00
Total Weight: 15.825		

Group : Group 2

Ingredient	KG	%
<u>Rollex® Gold</u>	5.000	50.00
Total Weight: 5.000		

Group : Assembly/Decoration

Ingredient	KG	%
<u>Enbelett Cold Custard Mix</u>	6.745	40.00
Water	10.115	60.00
Total Weight: 16.860		

Yield: 281 Danish

METHOD

Danish

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed.
3. Chill the dough for 60 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. Process into 80g crown shapes.
9. Retard overnight.
10. Prove for 45-60 minutes at 28°C, 75% relative humidity.
11. Press down the middle of each crown.
12. Bake for 195°C for 15 minutes.
13. Using a pastry brush, gently apply [Instant Superglaze - Neutral](#).

Assembly / Decoration

1. Place water in a mixing bowl and using a whisk, stream in [Enbellet Cold Custard Mix](#) on low speed over 1 minute.
2. Scrape down.
3. Whisk on high speed for 3 to 4 minutes.
4. The custard will be ready after a few minutes rest.
5. Pipe 60g of custard onto the centre of the Danish.
6. Top with fresh fruit and drizzle with warm honey.