



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Breakfast



FINISHED PRODUCT

Danish

MAPLE AND PECAN DANISH WITH SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Butter	0.660	6.60
Caster sugar	0.540	5.40
Yeast	0.360	3.60
Egg yolk powder	0.240	2.40
Salt	0.090	0.90
<u>Clean Label Danish Improver</u>	0.084	0.80
Water	4.800	48.00
<u>Fermidor® W Germ Liquid</u>	0.480	4.80

Total Weight: 17.254

Group 2

Ingredient	KG	%
<u>Rollex® Gold</u>	6.900	69.00

Total Weight: 6.900

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 5 minutes on fast speed.

3. Rest the dough in the fridge for 10 minutes.
4. Laminate the [Rollex Gold](#) to soften it to dough temperature.
5. Turn the dough.
6. Leave the dough to rest for 10 minutes.
7. Turn the dough again.
8. Line the dough at 3mm thick and cut your required shape and size of Danish, fold and roll.
9. Prove for 45-60 minutes at 29°C, 80% relative humidity.
10. Bake at 180°C for 17 minutes.
11. Leave to cool.
12. Place pecans inside and drizzle with maple syrup.