



RASPBERRY CREAM CHEESE DANISH

INGREDIENTS

Group : Danish

Ingredient	KG
Flour	1.000
Caster sugar	0.065
Yeast	0.065
Butter	0.045
Salt	0.004
Water	0.435
Egg	0.175
<u>Rollex® Gold</u>	1.045
Total Weight:	2.834

Group : Filling

Ingredient	KG
<u>Fruit Filling - Raspberry 50%</u>	0.695
<u>Multimix Cake Base</u>	0.350
Total Weight:	1.045



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Danish

Group : Topping

Ingredient

[Cream Cheese Flavoured Icing](#)

Water

Freeze-dried raspberries

KG

0.420

0.030

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Total Weight: 0.450

METHOD

Danish

1. Add all ingredients into a spiral mixing bowl. (Excluding the [Rollex Gold](#))
2. Mix for 2 minutes on slow speed and 6 minutes on fast speed.
3. Chill the dough for 30 minutes.
4. Laminate the [Rollex Gold](#) 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 or pastry break roll the dough out until 8mm in thickness, then fold it and half turn.
7. Chill the dough for 15 minutes
8. Repeat this process three times and leave the dough to chill in the fridge for 15 minutes.
9. Process the dough down to an 4mm thick rectangle shape.
10. In a bowl, beat together the [Raspberry Fruit Filling](#) and the [Multicake Base](#).
11. Spread all the filling evenly over the dough.
12. Lightly brush bottom edge with water.
13. Roll into a tight sausage shape.
14. Cut and scale into 75g swirls.
15. Prove for 45-60 minutes at 28°C, 75% relative humidity.
16. Bake for 195°C for 15 minutes.

Finishing

1. Once cooled, mix 25g of water to 350g of warmed [Cream Cheese Icing](#) and gently apply 10g over each swirl.
2. Sprinkle freeze dried raspberries over the top to finish.