



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Breakfast



FINISHED PRODUCT

Danish, Savoury Good

RYE DANISH

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	0.855	79.90
<u>Country Oven® Rye Bread Concentrate</u>	0.215	20.10
Cake margarine	0.080	7.50
Caster sugar	0.060	5.60
Yeast	0.050	4.70
<u>Fermdor® Durum</u>	0.042	3.90
Salt	0.006	0.60
<u>Clean Label Danish Improver</u>	0.005	0.50
Water	0.580	54.20
Total Weight: 1.893		

Group 2

Ingredient	KG	%
<u>Rollex® Gold</u>	0.825	77.10
Total Weight: 0.825		

METHOD

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

3. Flatten the dough into a rectangle shape and leave to cool in a freezer.
4. Remove the dough once the texture matches that of [Rollex Gold](#) from group 2.
5. Place the [Rollex Gold](#) into the middle of the dough, then enclose it.
6. Roll out with a rolling pin or sheeter to an 8mm thickness, then fold it half turn.
7. Repeat step 5 three times, then leave to chill for 30 minutes.
8. Roll out to 3mm thickness and cut into shape, then place onto a silicone lined tray.
9. Prove for 60-90 minutes (depending on weight) at a controlled temperature of 28°C.
10. Gently egg wash.
11. Add béchamel cream with a piping bag.
12. Bake at 180°C in a rack oven for 15-18 minutes.
13. Top/fill with savoury ingredients such as smoked salmon or Parma ham and whole grain mustard.