

Recipe No:

R109 - R109b

## DANISH PASTRIES

USING [BAKELS CROISSANT & DANISH MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	BAKELS CROISSANT & DANISH MIX	2.000	100%
	Sugar	0.100	5%
	Eggs	0.275	13.7%
	BAKELS INSTANT ACTIVE YEAST	0.035	1.8%
	Water	0.825	41.3%
2	Butter or ROYAL DANISH TWIN ALL VEG	1.000	50%
<b>Total Weight</b>		<b>4.235</b>	

- Method:**
1. Mix Group 1 together and fully develop (similar to a bread dough - the window test will confirm development).
  2. Place in either chiller and allow 20 minutes rest before use.
  3. Place Group 2 on half the dough and fold the other half over.
  4. Give three half turns with 20 minutes rest in the chiller between turns.
  5. Sheet out to 3.5 mm thickness.
  6. Cut into different shapes as desired.
  7. Add finishes such as custard and/or fruit.
  8. Place on baking tray.
  9. Place in proofer at 29°C with 75% humidity when using butter. Proof at 36°C with 75% humidity when using margarine.
  10. Proof until doubled in size.
  11. Bake at 220°C for approximately 20-25 minutes.
  12. Allow to cool then finish with NZB Superfine Fondant or Hadeja Flan Gel.

**Notes:** If using Compressed Yeast, use 110 g in above recipe.