



Bread & Rolls - Specialty - Croissants & Danish

Recipe No:

R109 - R109c

DANISH SHELLS

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%
Total Weight		4.235	

- Method:**
1. Make up Danish pastry and Sweet pastry.
 2. Roll out Danish pastry to 5mm thickness by 300mm in width.
 3. Roll out Sweet pastry to 4mm thickness by 300mm in width.
 4. Lightly wash rolled Danish pastry with water.
 5. Place Sweet pastry on Danish pastry.
 6. Lightly wash sweet pastry with water then carefully roll up as for Chelsea buns.
 7. Cut into pinwheels 15mm thickness.
 8. Roll out to an oval shape.
 9. Place Almond Paste in centre of rolled out dough, wash the dough edges then fold like an apple turnover.
 10. Place on baking trays.
 11. Dry prove at room temperature then bake at 220°C for approximately 20-25 minutes.
 12. When removed from oven glaze with Hadeja Flan Jel or fondant using Bakels Fondant Powder or NZB Superfine Fondant.

Notes: By adding Apito Chocolate Paste to sweet paste a further variety can be produced.
If using Compressed Yeast, use 110 g in above recipe.