



"Serving Suggestion"

# DANISH PASTRY RECIPES

FLAKY, BUTTERY DANISH PASTRIES THAT CAN BE FILLED WITH A RANGE OF TASTY FILLINGS

## ABOUT THE MIX

Bun mix is ideal for a full range of morning, sweet and savory goods, other recipes include, cinnamon plaits, Danish pastries and Chelsea buns.

## INSTRUCTIONS

INGREDIENTS	KG
Bun mix dough (3205-25)	2.000
Pastry fat (or 50/50 with butter) or croissant style butter	0.900
<b>TOTAL</b>	<b>2.900</b>

1. Mix to a normal dough consistency.
2. Roll out to a rectangle, cover two thirds with pastry fat and fold in as for puff pastry.
3. Give 3 half turns with 10 minutes rest between each turn, then rest for 30 minutes before use.
4. Pin out to required thickness 3-4mm.
5. Cut out into variety of shapes with the addition of macaroon paste, tinned apricot halves, pineapples, sultanas, cinnamon, chocolate chips creme patissiere as required into whirls, windmills or cushions etc.

6. Egg glaze.
7. Prove and bake.
8. On removal from the oven, brush with boiled apricot puree.
9. Allow to cool when finished brush or spin with thinned fondant or water glaze as required.

## PROVING & BAKING

Prove temperature:	38°C 70% RH
Prove time:	45 - 50 minutes
Bake temperature:	235°C (455°F)
Baking time:	15-20 minutes*

\* Dependant on requirement and size