



Danish Pastries

Danish pastries are a popular year round favourite with customers. They provide the opportunity to utilise seasonal fillings such as mincemeat as well as the classic fillings such as custard and apple. The base recipe provided can be cut, shaped and filled into many varieties.

Base Dough	Weight	% to Flour Weight
Finlay's Strong Flour	3000g	100%
Arkady Platinum	600g	20%
Yeast	150g	5%
Water	1535g	51%

Dough Weight 5285g

Lamination

Craigmillar Flex	1321g	25%
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Instructions

Dough temperature 25oC +/- 2oC. Mix in a spiral mixer, 2 minutes slow and then 6 to 8 minutes fast. Lamine with 25-35% Flex pastry margarine. Complete 3 to 4 turns, ideally resting and re-fermenting between turns. Process into Danish squares or lengths, add preferred filling such as Finlay's Patisserie or Sunflower Apple mix. Place each pastry onto a baking sheet. Prove at 30-35oC, 80-85% humidity. Prove time is approximately 55-65 minutes. Bake at 200-210oC for 15-20 minutes depending on size. On removal from the oven glaze with Finlay's Krispy Donut & Pastry Glaze.

Ingredients

- Finlay's Strong Flour (F4029 - 25kg)
- Arkady Platinum (F3104 - 12.8kg)
- Yeast
- Water
- Craigmillar Flex (F0606 - 12.5kg)
- Finlay's KD Glaze (TBC)
- Finlay's Patisserie Custard (A0133 - 10kg)
- Finlay's Sunflower Apple Mix (A0101 - 4x3.125kg)
- Finlay's Apple & Raspberry Mix (A0109 - 6x1.5kg)
- Finlay's Apple & Raspberry Jam (B0311 - 12.5kg)
- Finlay's High Fruit Raspberry Jam (B0137 - 10kg)
- Finlay's Sweetmince (B0116 - 12.5kg)
- Finlay's Lemon Curd (B0197 - 12.5kg)