



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R522 - R522a

DANISH PASTRY

USING ROYAL DANISH TWIN ALL VEG

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	ROYAL DANISH TWIN ALL VEG	0.175	
	Flour	2.250	
	Sugar	0.225	
	Milk Powder	0.075	
	Salt	0.025	
2	Water - iced	1.125	
	Eggs	0.200	
	BAKELS INSTANT ACTIVE YEAST	0.150	
3	ROYAL DANISH TWIN ALL VEG	1.100	49%
Total Weight		5.325	

- Method:**
1. Mix Group 1 on slow speed.
 2. Add Group 2 and mix until evenly combined.
 3. Remove underdeveloped dough from bowl.
 4. Roll dough out to a rectangle about 56cm x 40cm.
 5. Cover half of dough with six slices of fat (Group 3) and fold over the two ends.
 6. Machine through pastry brake giving the pastry 3 half turns.
 7. Rest pastry for 15 minutes.
 8. Roll to required thickness.
 9. Cut and shape as desired.
 10. Oven temperature 230°C.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.