



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R109 - R109c**

## **DANISH SHELLS**

USING BAKELS CROISSANT & DANISH MIX

- Method:**
1. Make up Danish pastry and Sweet pastry.
  2. Pin out Danish pastry to 5mm thickness by 300mm in width.
  3. Pin out Sweet pastry to 4mm thickness by 300mm in width.
  4. Lightly wash pinned 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. Cut into pinwheels 15mm thickness.
  7. Pin out to an oval shape.
  8. Place Almond Paste in centre of rolled out dough, wash the dough edges then fold like an apple turnover. Place on baking trays.
  9. Dry prove at room temperature then bake at 200°C for approximately 15 minutes.
  10. 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.