



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Patisserie



OCCASION

Afternoon Tea, BBQ, Celebration,
Festive, Summer



FINISHED PRODUCT

Crusty Bread, Danish, Dessert,
Sweet Food, Sweet Good

DARK CHERRY DANISH PASTRY

INGREDIENTS

Group A1

Ingredient	KG
Water	0.460
	0.015
<u>BUTTA BUTTEROILS SUBSTITUTE</u>	0.100
Medium Protein Flour	1.000
Sugar	0.030
Total Weight:	1.605

Group A2

Ingredient	KG
<u>STARLIGHT</u>	0.800
Total Weight:	0.800

Group A3

Ingredient	KG
<u>BAKELS BAKE STABLE CUSTARD MIX</u>	0.100
Water	0.300
Total Weight:	0.400

Group A4

Ingredient

Bakels Les Fruits Dark Cherry 50%

KG

0.300

Total Weight: 0.300

Group A5

Ingredient

Bakels Sapphire Gold

KG

0.100

Total Weight: 0.100

METHOD

1. Beat all ingredients (A1) on medium speed for 10mins.
2. Add in ingredient (A2) and beat on low speed until evenly mix.
3. Let it rest for 30mins.
4. Wrap ingredient (A2) to the center and give 3 half-turns and let it rest then give another further 2 half-turns.
5. Mix all ingredients (A3) until evenly mix and put into a pipping bag and let it rest for 15mins.
6. roll and cut the dough into 4" x 4" and place it into a baking tray.
7. Pipe the ingredient (A3) into the center of egg wash then bake it at 230°C for 25mins.
8. Put ingredient (A4) on the surface and reheat ingredient (A5) to 80°C and spread on the surface.
9. Finally, sprinkle some nuts on the pastry and it is ready to be served.