Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019383
Revision:	2
Revision Date:	27/11/2017
Created By:	4390
Format updated	

10000247 - Danish Pastry Concentrate - TIS

Danish Pastry Concentrate is a paste concentrate for the production of light and flaky Danish pastries.

RECIPE	kg	lb	oz
Bakers Grade/Bread Flour	10.000	22	0
Danish Pastry Concentrate	2.400	5	0
Whole Egg	1.400	3	0
Yeast (approx.*)	0.500	1	2
Cold Water (approx.*)	4.000	8	12
Roll in pastry fat			
Danish Pastry Margarine	7.500	16	8
Total	25.800	56	6

Bakers Grade/Bread Flour contains approx. 10-12% protein.
*These will fluctuate according to local conditions, flour grade and different processing plant.

MAKE UP INSTRUCTIONS

- Brake in pastry fat, giving 3 half turns. No resting time is necessary between turns.
- Pin out to a thickness of approx. 3mm (1/8 inch) and cut into required shapes.
- Add fillings as desired and prove.
- Mixing Time:
  Conventional Mixer - 8-10 minutes on 2nd speed.
  Spiral Mixer - 2 minutes on slow speed and 4 minutes on fast speed.
- Dough Temperature: Cool 16ºC (60ºF).
- Prover Conditions: 32ºC (90ºF) 75% R.H.
- Oven Conditions: 230ºC (440ºF). No steam.
- Bulk Fermentation: Not required.
- Proving time: Approximately 30-40 minutes only. **Do not over-prove**.
- Baking Time: Approximately 12-15 minutes for 60g (2oz) units.

NOTES

1. Do not over-prove. Most of the lift in real Danish pastries comes from the layering fat rather than from the yeast. Over-proving can cause the layering fat to melt and destroy the flakiness as a result.
2. For a superior glaze, spray or brush with **Glenglaze**. This can be done before, or immediately after, baking.
3. A spot of custard adds colour and flavour to Danish pastries. **Use Swiscrem Dual** which is bake stable, freeze/that stable and tastes delicious.
4. Other fillings can be used as desired.

Please note:
Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.