

Danish Pastry

Ingredients:

	kg
Cake margarine	0.150
Flour	2.400
Salt	0.020
Water	1.000
Egg	0.500
Yeast	0.200
Sovereign Pastry margarine	2.500

Method:

- Dissolve the yeast in the cold water, then add to all the other ingredients (Except the Sovereign pastry margarine)
- Mix for 3 minutes on medium speed.
- Roll the dough out then cover half of the dough with the Sovereign Pastry margarine. Fold over the remaining dough to cover all the margarine.
- Give the dough 3 half turns.
- Pin down to 15mm, cover with plastic, then rest in the fridge/freezer for 20 minutes.
- After 20 minutes rest, proceed to finish as required.

Tips:

1. Ideal dough temperature: 11-12°C
2. Use cold water: 5°C
3. Place flour in the freezer to help keep everything cold.
4. Prove temperature: 35°C, 75% moisture