

Apple Magic using IREKS HT EXCELLENT SOFT



Dough:

Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
IREKS HT EXCELLENT SOFT	0.100 kg	1 %	0 lb	3.5 oz
Whole egg	1.500 kg	15 %	3 lb	5 oz
Butter	1.000 kg	10 %	2 lb	3.5 oz
Sugar	0.800 kg	8 %	1 lb	12 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.600 kg	6 %	1 lb	5 oz
<u>Water, approx.</u>	<u>4.000 kg</u>	<u>40 %</u>	<u>8 lb</u>	<u>13 oz</u>
Total weight	18.200 kg		40 lb	1 oz

Mixing time: 3 minutes slow + 3 minutes fast (spiral mixer)

Dough temperature: 15° C – 18° C (59° F – 64° F)

Bulk fermentation time: none

Almond and apple purée filling:

Raw marzipan	2.500 kg	5 lb	8 oz
<u>Apple sauce</u>	<u>1.000 kg</u>	<u>2 lb</u>	<u>3.5 oz</u>
Total weight	3.500 kg	7 lb	11.5 oz

Instructions for use: Mix the ingredients briefly until smooth.

Instructions for use:	For premium Danish pastries, fold in 0.400 kg (14 oz) roll-in shortening per each kg dough giving two single and one double turn. It is recommended to observe short relaxation times between the individual turns and to not go below dough sheeter setting 10 when folding further. Allow the ready-folded dough to relax for 15 – 20 minutes once again. Subsequently, roll the dough out on dough sheeter setting 2.5 with a width of 45 cm (17.5 inches). Spread thinly with the almond and apple purée filling and place the dough together lengthwise as for a single turn. Subsequently, press the dough sheet lengthwise in the centre using a rolling pin (3 cm (1.2 inches) Ø), wash with water, overlap once again and press down slightly. Cut pieces of 3.5 cm (1.4 inches) in width, place on trays with the cut surface, press down slightly and allow to proof. At ¾ proof, place a slice of apple on each side and bake.
Baking temperature:	210° C (410° F)
Baking time:	16 – 18 minutes
Instructions for use:	After baking, glaze the baked goods with apricot jelly and dust lightly with sweet snow powder.
General remark:	Folding becomes easier if the dough is cooled to approx. 5° C (41° F) before folding.