

Artisan Danish Pastries using MALT BERRY CROWN, IREKS MALT EXTRACT K and MELLA-KREM



Dough:

Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
MALTBERRY CROWN	0.200 kg	2 %	0 lb	7 oz
IREKS MALT EXTRACT K	0.200 kg	2 %	0 lb	7 oz
Whole egg	0.400 kg	4 %	0 lb	14 oz
Butter	0.300 kg	3 %	0 lb	10.5 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.500 kg	5 %	1 lb	1.5 oz
Water, approx.	5.000 kg	50 %	11 lb	0 oz
Total weight	16.800 kg		36 lb	15 oz

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

Dough temperature: 20° C (68° F)

Bulk fermentation time: 10 minutes

Instructions for use: Fold in 0.250 kg (2 lb 3.5 oz) roll-in shortening per each kg (2 lb 3.5 oz) dough with three single turns. It is recommended to observe short relaxation times between the individual turns and to not go below a dough thickness of approx. 10 mm (0.4 inches) when folding further.

Chocolate cream and malt extract filling:

IREKS MALT EXTRACT K	3.675 kg	100 %	8 lb	1.5 oz
MELLA-KREM	2.100 kg	57 %	4 lb	10 oz
Whole egg	0.525 kg	14 %	1 lb	2.5 oz
Water	2.100 kg	57 %	4 lb	10 oz
<u>Chocolate drops</u>	<u>2.100 kg</u>	<u>57 %</u>	<u>4 lb</u>	<u>10 oz</u>
Total weight	10.500 kg		23 lb	2 oz

Soaking time: approx. 1 hour

Scaling weight: approx. 0.035 kg (1.2 oz)

Instructions for use: Mix the IREKS MALT EXTRACT K, MELLA-KREM, whole egg and water briefly until smooth. Subsequently, add the chocolate drops and allow to rise for approx. 1 hour. Roll the folded dough out to a thickness of 3 mm (0.12 inches) and divide into squares of 11 cm x 11 cm (4.3 inches x 4.3 inches) each. Cut the dough pieces in one corner and, parallel to the cut, pipe with the chocolate cream and malt extract filling. Subsequently, pull the opposite corner through the cut and press down slightly. Place on trays laid out with baking paper and allow to proof. At ¾ proof, sprinkle lightly with streusel and bake giving a little steam.

Final proof: approx. 40 minutes

Baking temperature: 210° C (410° F), giving slight steam

Baking time: 15 – 18 minutes

Instructions for use: After baking, glaze the baked products with apricot jelly and sift with icing sugar.