



SALTY, SOFT AND FILLED DANISH PASTRY

👤 Advanced level



RECIPE CREATED BY:

Piero Gervasi
Pasticciere

PROCEDURE

SOFT BREAD 50%

white bread flour - 240W

salt

unsalted butter 82% fat - or CREAMY

MARGARINE

extra virgin olive oil

fresh yeast

caster sugar

water

1000g

1000g

5g

130g

100g

50g

30g

1000g

Knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.

Let the dough rest, well covered with a plastic cloth, in the fridge for one hour.

FINAL COMPOSITION

Place the margarine and double fold, and again, let it rest in the fridge for another 10 minutes.

Roll out the dough to a thickness of about 3 mm and cut into 10x10 cm squares.

Stuff in the middle with (2 options):

First option: mozzarella cubes, boiled spinach, and grana cheese.

Second option: mozzarella cubes, prosciutto cotto and stewed onions.

Brush the edges of the dough with egg wash. Close the danish pastry overlapping the corners while creating a dumpling.

Place in the proofer at 28-30°C for about 1 hour.

Brush again the surface with egg wash and sprinkle with sesame or poppy seeds.

Bake at 220°C for about 17-20 minutes.

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made simple.