

## SALTY, SOFT AND FILLED DANISH PASTRY

## INGREDIENTS

SOFT BREAD 50%
white bread flour
salt
unsalted butter 82% fat
extra virgin olive oil
fresh yeast
caster sugar
water

## PREPARATION

1000g

1000g Knead for 3 minutes on first speed and for 9-10 minutes on second speed.
1000g Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.
130g Let the dough rest, well covered with a plastic cloth, in the fridge for one hour.
50g
30g

## **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.