

BLACK CHERRY DANISH PASTRY

Intermediate level

PASTRY LEAVENED PRODUCT FOR BREAKFAST

DANISH PASTRY DOUGH

CROISMART	1000g
yeast	50g
water - (3-5°C)	450-480g
MARBUR PLATTE	300g

Knead the ingredients in a spiral kneading machine or in a plunging arm mixer, until you obtain a velvet smooth dough.
Cover the dough with a plastic cloth and let it rest for 5 minutes at room temperature.
Roll out the dough into a layer, lay MARBUR in the center and fold the two sides to the center so that the square of butter is completely enclosed in the dough.
Roll out in order to shape the dough into a rectangle and fold again, making two 3-layer folds in total.
Refrigerate for 5 minutes.

FINAL COMPOSITION

Roll the dough out to 4 mm and cut out into squares with 9cm side.
Pipe the hazelnut paste into the center of the danish pastries.
Bring the four tips of the square together in the center so that the 4 sides slighlty overlap and the dough enclose the hazelnut filling completely. Gently press the center of the sweet with your fingertips to make the tips stick together.
Put in the proofer room for 80-90 minutes at 28-30°C with a relative humidity of the 70-80%.
Brush the sweets with the beated eggs, pipe a little bit of FRUTTIDOR in the center and decorate with the almond flakes.
Bake at 180°C for 18-20 minutes.

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