

## Danish Pastry Baked Goods

### using MELLA-HT-SUPERSOFT and BACKEXTRAKT



Wheat flour type 550	10.000 kg
MELLA-HT-SUPERSOFT	2.000 kg
BACKEXTRAKT	0.250 kg
Whole egg	1.000 kg
Butter/Margarine	0.500 kg
Yeast	0.600 kg
Water, approx.	4.600 l
<b>Total weight</b>	<b>18.950 kg</b>

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: 15 – 18° C

Bulk fermentation time: none

Intermediate proof: none

Instructions for use: Fold in 0.250 kg to 0.400 kg roll-in shortening per each kg dough giving 3 single turns. It is recommended to observe short relaxation times between the individual turns and to not go below a thickness of approx. 10 mm when rolling out. Allow the ready-folded dough to relax once again in the refrigerator for 30 minutes and then process into the desired Danish pastry baked goods.

Final proof: 50 – 60 minutes

Baking temperature: 190 – 210° C, giving steam

Baking time: 15 – 25 minutes, depending on size