



# PASTRY FOR DANISH



## QimiQ BENEFITS

- Full taste with less fat content
- Baked goods remain moist for longer



15



medium

## INGREDIENTS FOR 1100 G

<b>65 g</b>	QimiQ Classic
<b>500 g</b>	AP Flour
<b>170 ml</b>	Milk, at room temperature
<b>30 g</b>	Sugar
<b>0.5 tsp</b>	Salt
<b>2</b>	Egg(s)
<b>1 cube(s)</b>	Fresh yeast
<b>1 small pinch(es)</b>	Lemon peel
<b>250 g</b>	Butter

## METHOD

1. Place all the ingredients except the butter into a bowl, sprinkle the yeast on top and mix with the dough hook to a pastry consistency.
2. Form into a ball, cover with a hand towel and leave to rise in a warm place.
3. Lay out the Cling Film and place butter cut into 1 cm slices like roof tiles to form a square.
4. Fold the Cling Film over the butter and roll out flat with a wooden rolling pin. Cool for 30 minutes in the refrigerator.
5. Roll out the pastry to twice the size of the butter, lay the butter on top and fold the pastry over it. Press the pastry edges together.
6. Roll out into a narrow strip about 1 cm thick. Fold over so that the narrow ends meet and cover with a hand towel. Cool in the refrigerator for 30 minutes.
7. Repeat the process again and then a third time.