



SALTY, SOFT AND FILLED DANISH PASTRY

STEP 1

INGREDIENTS

SOFT BREAD 50%	g 1000
WHITE BREAD FLOUR - 240W	g 1000
SALT	g 5
UNSALTED BUTTER 82% FAT - OR CREAMY MARGARINE	g 130
EXTRA VIRGIN OLIVE OIL	g 100
FRESH YEAST	g 50
CASTER SUGAR	g 30
WATER	g 1000

PREPARATION

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.

STEP 2

INGREDIENTS

KASTLE CROISSANT	g 700
MARVIK CROISSANT	
MARBUR CROISSANT 20%	

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.



RECIPE CREATED FOR YOU BY PIERO GERVASI

PASTRY CHEF