

Blueberry Pastry freeE

Basic recipe danish pastry (for 2 pieces à 5 kg)

Ingredients	amount
WESTFALIA Hefeteig Konz. 30% CL	1875 g
WESTFALIA Back freeE	950 g
Wheat flour, type 550	4375 g
Whole egg	1250 g
Water, cold	1375 g
yeast	300 g
basic dough	10125 g

Method: Kneading time: 2 minutes slow, 4 minutes fast

For 5 kg basic dough use **2 kg WESTFALIA Plunder Croissant Platte freeE**

Let the dough rest for 15 minutes. Lamine the margarine with three single folds.

Basic recipe blueberry filling

Ingredients	amount
blueberries, frozen	2000 g
WESTFALIA Kochkrem CL	400 g
sugar, fine	200 g
Water	2000 g
Total amount	4600 g

Method: Boil the blueberries with the sugar and approx. 900 mL water; mix the WESTFALIA Kochkrem into the remaining water and whisk the mixture slowly into the boiling fruits. Leave to cool.

Basic recipe custard:

Ingredients	amount
Whole milk	3000 g
sugar	360 g
WESTFALIA Kochkrem CL	270 g
Egg yolk	12 pieces
Total amount	4230 g

Method: Boil $\frac{3}{4}$ of the milk. Mix the Kochkrem powder and the sugar and stir into the remaining milk and egg yolk, whisk the mixture slowly into the boiling milk.

Basic recipe crumbles

Ingredients	amount
Wheat flour, type 550	2200 g
WESTFALIA Back freeE	1250 g
sugar	1250 g
total amount	4700 g

Method: Mix all ingredients together for making the crumbles.

How to make the blueberry pastry:

Roll the ready Danish pastry dough to a thickness of 2.5 mm and cut into pieces of 12 x 12 cm. Pipe the cold custard with a piping bag in the middle of the pastries (nozzle 10). Fold the corners to the middle of the pastry, press it and let them proof. After half proofing time moisten the surface, pipe the blueberry filling and cover with crumbles. Bake them after $\frac{3}{4}$ proofing with less steam.

Oven temperature: approx. 210 °C

Baking time: approx. 18 – 22 minutes

