

Spandauer

Danish Dough:

ingredients	amount
wheat flour, type 550	1750 g
Westfalia Backstabil Pro	300 g
yeast	125 g
wholemilk powder	70 g
salt	25 g
whole egg	175 g
water, cold	725 g
amount	3170 g
Westfalia Melange Platte	1500 g

method:

knead the danish dough 2 minutes by slow and 4 minutes by fast in a kneading machine. Laminate after a short resting time **1500g Westfalia Melange Platte** with 3 single folds.

marzipan-filling:

ingredients	amount
Westfalia Back Melange	500 g
supar	500 g
marzipan	500 g
amount	1500 g

whip the tempered ingredients in a mixing machine for a short time

custard cream:

ingredients	amount
Westfalia Kaltkrem Super	700 g
water	2000 g
amount	2700 g

whip the ingredients in a mixing machine for a short time

method Spandauer:

roll the dough to a thickness of 3,5 mm and cut in squares of 10x10 cm.

spread little spots of the marzipan-filling in the center of the squares. Press the edges to the middle, then spread spots of Kaltkrem Super on top.

Lay the Spandauer on prepared baking sheets, bake them $\frac{3}{4}$ proofed with a little steam.

Glaze the baked Spandauer with Apricot jelly and garnish with Westfalia Fein Fondant.

Baking temperature: 180-190°C

Baking time: 18-20 minutes

