



## ***Vanilla Custard-Turnover Pastry***

### ***Danish pastry***

<u>ingredients</u>	<u>amount</u>
wheat flour, type 550	3,500 kg
water, cold	1,450 kg
whole egg	0,350 kg
WESTFALIA Backstabil Pro	0,600 kg
yeast	0,250 kg
wholemilk powder	0,140 kg
salt	0,050 kg
basic dough	6,340 kg
WESTFALIA Plunder Croissant Platte	2,000 kg

### **method:**

#### **basic dough:**

kneading time: 2 minutes slow, 4 minutes fast

after a short resting time of about 10 minutes, laminate Westfalia Plunder Croissant Platte in 3 single folds.

#### **Basic recipe custard:**

<u>ingredients</u>	<u>amount</u>
whole milk	2,000 kg
sugar	0,240 kg
Westfalia Kochkrempulver	0,180 kg
Egg yolk	8 pieces

### **method:**

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

Roll the Danish pastry to a thickness of 3 mm and cut into rectangular pieces of 10 x 15 cm.

Brush the dough pieces a little water, spread the custard cream by using a piping bag lengthwise, fold the dough over the filling, press the edge and cut with a cutting rollers.

When the pastries are  $\frac{3}{4}$  risen, cover the surface with a mixture of Westfalia Bienenstich Fix and sliced almonds, then bake.

**baking temperature: convection oven approx. 180 °C**

**baking time: approx. 16 – 18 minutes, bake with a little steam**