

# Danish Pastry Basic Dough



## Recipe By Munch Master

**Ref:** 639

**Heading:** Bread & Baking

**Cuisine:** Scandinavian

**Food Type:** Vegetarian

**No of Portions:** 16

## Ingredients & Prep

350 g Strong bread flour

150 ml Milk full fat warm no more than 40°C

50 g Caster sugar

50 g Butter unsalted soft

1 Egg beaten

1 Egg yolk only

2 tsp Dried yeast

1/2 tsp Salt

### Layering Butter

350 g Butter unsalted soft

25 g Plain flour

## Method

**Step 1** - First make the starter by warming the milk in a jug to no more than 40°C (body temp), then add yeast & whisk in until dissolved, leave in a warm place for 30 mins to go frothy, if there is no froth then the yeast is inactive.

**Step 2** - In the meantime make the pastry, either use a food mixer with a dough hook (best) or a bowl, add half the flour, all the butter, starter, sugar, salt & egg yolk, mix altogether, then add whole egg & the rest of the flour, mix in, if you are using a food mixer mix for 6 mins, if not then tip out on a floured work top & knead for 10 mins, when done place dough back into a clean bowl cover with pierced cling film & allow to double in size.

**Step 3** - Now make the layering butter by mixing the flour into the butter, the butter should be soft enough to spread.

**Step 4** - Tip dough onto a floured work top & roll out with a rolling pin into a square about 8 mm thick, then place dough sheet on a tray, then take the layering butter & spread it evenly over the top of the dough leaving a 2 cm gap around the edge, then place tray in the fridge for 5 mins to chill the butter a little (not hard), this is to stop butter squeezing out when rolled, then fold dough sheet in half from left to right & then top to bottom, roll out to 8 mm again & fold the same & repeat this 4 times in all fold again & place in the fridge to chill before use.

**Step 5** - There are many ways to use the dough to make a variety of different flavoured pastries.

## Suggestion & Tips

Keep the dough chilled in-between rolling out & before use.