

Custard Crown Danish Pastry



Recipe By Munch Master

Ref: 641

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 whole
1 Egg yolk only
2 tsp Dried yeast
1/2 tsp Salt

Layering Butter

350 g Butter unsalted soft
25 g Plain flour

Flavouring

380 g Crème pâtissier cold (see recipe)

Icing

80 g Icing sugar
1 tbsp Milk
1 tsp Vanilla extract or paste

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 3 times in all fold again & place in the fridge to chill before use.

Step 5 - Roll out pastry into a rectangle to 25 cm narrow side 8 mm thick, then trim off edges to 24 cm wide, trim off top and bottom, then cut in half length ways, then cut into squares 12 cm by 12 cm, place on a non-stick baking sheet or silicon mat (best), then fold corners towards the centre, about 2.5 cm in, now leave for 20 mins to rest & rise a little.

Step 6 - Pre-heat oven to 180°C fan.

Step 7 - Spoon a heaped tbsp of custard in the centre, bake pastries for 20 to 30 mins until golden brown, when done remove & allow to cool.

Step 8 - Mix all the icing ingredients together in a bowl, then either use a spoon & drizzle onto the pastries or use a piping bag with the smallest nozzle & make a zigzag pattern across

the pastries, allow icing to set for 30 mins.

Suggestion & Tips

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