



RECIPES

PISTACHIO DANISH



INGREDIENTS

DANISH

1176g	Tower Brand Flour
20g	Salt
130g	Sugar
24g	Instant Dry Yeast Gold
12g	BBJ
400g	Milk
55g	Water
60g	Butter (Soft)
4	Whole Egg (190 - 210g)

PISTACHIO CREAM

150g	Whole Egg
150g	Almond Powder
150g	Icing Sugar
150g	Butter
100g	Cake Flour
140g	Pure Pate Pistachio

PISTACHIO FONDANT

MIX A

1000g	Sugar
250g	Glucose
300g	Water

MIX B

100g	Water
100g	Sugar

MIX C

55g	Mix B
100g	Sevarome

MIX D

30g	Mix A
155g	Mix B

PROCEDURE

DANISH

Mixing Method

- A. Mix Instant Dry Yeast & Water
- B. Mix Tower Brand Flour + Salt + Sugar + BBJ + Milk + Whole Egg Low speed
- C. Mix A + B
- D. Add Butter until combine
- E. Up 15-18°C, rest 1 hour in ambient temp
- F. Keep in chiller overnight

Lamination Method

- G. Single fold x 2 with 1000g of Butter. Rest in freezer 30min
- H. Single fold x 1. Rest in freezer 30min
- I. Roll until 2.5mm. Rest until it becomes hard
- J. Cut

Baking Method

- K. Keep in 30°C proofer
- L. Bake in convection oven 175°C-185°C for 15-20min

PISTACHIO DANISH

Method for Pistachio Fondant

- A. Sugar + Glucose + Water. Boil together until 115°C. Mix well on marble table until cool.
- B. Water + Sugar. Boil until 20% loss
- C. Mix B + Pure Pate Pistachio
- D. A + B to form Pistachio Fondant