

DANISH DIAMONDS (DANISH PASTRY DOUGH)

Yield 100

Portion 1 Danish

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
228 cal	23 g	3 g	14 g	5 mg	168 mg	15 mg

Ingredient

DANISH DOUGH,FROZEN
 EGG WASH
 PIE FILLING,APPLE,PREPARED
 EGG WASH

Weight

11 lbs
 181-7/8 gm
 6 lbs
 181-7/8 gm

Measure

100 each
 3/4 unit
 3 qts
 3/4 unit

Issue

Method

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Prepare 1/2 Recipe (1-1/2 cups) Egg Wash, Recipe No. D 017 00. Use 3/4 cup of egg wash. Lightly brush entire surface of each square. Set aside remaining 3/4 cup egg wash for use in Step 6.
- 3 Place pie filling in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces. Place about 2 tbsps filling in center of each square. Fold lower left corner to center; fold upper right corner over top of first corner. Press firmly to seal; repeat by folding lower right corner to center; press firmly to seal. Fold upper left corner to center; press tip to seal.
- 4 Place squares on lightly greased pans in rows 4 by 6.
- 5 Brush lightly with remaining egg wash.
- 6 Proof at 90 F. for 30 to 45 minutes or until double in bulk.
- 7 Using a convection oven, bake at 325 F. for 10 minutes or until golden brown on low fan, open vent.
- 8 Cool. Glaze if desired, with Vanilla Glaze or Variations, Recipe Nos. D 046 00, D 046 01, D 046 02.

Notes

- 1 In Step 3, any type of fruit pie filling may be used.
- 2 In Step 3, 7 lb 11 oz of cherry, pineapple or strawberry jam may be used, per 100 portions.
- 3 Prepare in batches as dough becomes difficult to work with in 15 minutes.