

# Date Danish Pastry



PT MANUNGGAL PERKASA

## • Ingredients I: Date Filling

1. DAHLIA flour 200 g
2. Pitted dates 500 g
3. Granulated sugar 150 g
4. Cornstarch 20 g
5. Milk powder 50 g
6. Margarine 200 g

## • Ingredients II: Danish Pastry Dough

1. KANTIL flour 2000 g
2. Instant yeast 20 g
3. Granulated sugar 150 g
4. Bread improver 5 g
5. Butter 100 g
6. Salt 15 g
7. Liquid milk 600 g
8. Ice water 420 g
9. Pastry fat (laminating fat) – 600 g



## How to make:

1. **Date Filling:** Mix the dates, sugar, and margarine until well combined. Then add the mixture of flour, milk powder, and cornstarch. Set aside.
2. **Danish Pastry Dough:** Combine all dry ingredients and mix well. Add ice water, milk, and eggs, then mix until half smooth. Add margarine and mix well. Add salt and knead until smooth.  
Remove the dough and take 1700 g. Roll it flat, place the pastry fat inside, and enclose it with the dough. Roll out and fold repeatedly to create layers. Roll again to a final thickness of approximately ½ cm.
3. Flatten and shape the date filling, then wrap it with the pastry dough. Fold each side neatly. Place on a baking tray, brush with egg wash, and bake at 200°C until golden brown.
4. Remove from the oven and serve.

Recommended flour  
to use

Cita Rasa Pangan Berkualitas

