

Flower Pastry with Pineapple Custard Filling



PT MANUNGGAL PERKASA

- **Ingredients:**

1. Wheat Flour (Kantil)	1000 g
2. Instant yeast	10 g
3. Granulated sugar	150 g
4. Bread improver	4 g
5. Eggs	3 pcs
6. Milk powder	20 g
7. Shortening (white butter)	100 g
8. Salt	15 g
9. Puff pastry fat (korsvet)	450 g
10. Water	380 g
11. Egg (for brushing)	1 pc

- **Pineapple Custard Filling:**

1. Pineapple, blended	200 g
2. Granulated sugar	130 g
3. Liquid milk	250 ml
4. Egg yolks	4 pcs
5. Cornstarch	40 g
6. Pineapple essence	as needed



How to make:

1. Danish Dough: Mix Kantil flour with all dry ingredients, stir well.
2. Add water and eggs, mix until combined. Add shortening and salt, knead until about $\frac{3}{4}$ smooth.
3. Shape the dough into a ball and let it rest for 10 minutes at room temperature.
4. Roll the dough into a rectangular shape.
5. Prepare the korsvet and flatten it into a rectangle, about $\frac{2}{3}$ the length of the dough.
6. Place the korsvet over $\frac{2}{3}$ of the dough, then fold into three layers. Let it rest for 10 minutes.
7. Rotate the dough 90 degrees, roll it out again into a rectangle, and fold into three layers. Rest again for 10 minutes.
8. Repeat step 7 two more times.
9. Finally, roll the dough repeatedly until it reaches a thickness of $\frac{1}{2}$ cm.
10. Cut the dough into flower shapes, then place into muffin molds that have been greased with margarine. Add a weight in the center to keep a hollow shape.
11. Proof until doubled in size. Brush with egg wash and bake at 210°C until golden brown. Let cool, then fill with custard.
12. Custard: Mix liquid milk, egg yolks, sugar, pineapple essence, and cornstarch. Stir until sugar dissolves, then strain.
13. Add blended pineapple and cook until thickened. The custard is ready to use.

Yield: 45 pieces

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

