IREKS

Supreme Custard

CRÈME DE LA CRÈME

Bake & freeze thaw-stable

German for quality since 1856

IREKS

Custard Slices

Recipe for 1 tray of 60 x 20 cm

IREKS SUPREME CUSTARD	0.600 kg
Water	1.500 kg
Total weight	2.100 kg

Instructions for use: Roll out the puff pastry to a thickness of 2.0 – 2.5 mm and a size of 45 x 65 cm and bake. After cooling, cut the baked puff pastry lengthwise. For the cream, mix the water with the IREKS SUPREME CUSTARD for 3 minutes until smooth and fill into the puff pastry bases.

Filling Cream

IREKS SUPREME CUSTARD	0.400 kg
Water, approx.	1.000 kg
Cream, whipped	0.600 kg
Total weight	2.000 kg

Instructions for use: Mix the water with the IREKS SUPREME CUSTARD for 3 minutes until smooth. Subsequently, fold the whipped cream into the cream and fill the doughnuts.

Danish Pastries

Dough:

Wheat flour	10.000 kg
VOLTEX	0.150 kg
Sugar	1.000 kg
Butter/margarine	0.800 kg
Whole egg	0.500 kg
Yeast	0.600 kg
Water, approx.	4.800 kg
Total weight	17.850 kg

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: 15 – 18° C

Bulk fermentation time: approx. 15 minutes

Instructions for use: After the bulk fermentation time, laminate the dough with 25 % fat (on dough weight) with three single turns. Before moulding the Danish, allow to rest for 15 – 20 minutes in the fridge.

Custard:

IREKS SUPREME CUSTARD	0.400 kg
Water	1.000 kg
Total weight	1.400 kg

Mixing time: 3 minutes slow

Instructions for use: After the final proof, fill the Danish with the custard and bake.

Baking temperature: 220° C, giving steam

Baking time: approx. 18 minutes

Instructions for use: After cooling, decorate as desired.

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