



# Danish pastry

60'  
Hands on

3 hours and 15  
minutes'  
Hands off

10'  
Cook Time

15  
Portion(s)

4  
Difficulty



## Ingredients

- 150 g butter, at room temperature
- 660 g all-purpose flour
- 300 g milk
- 60 g granulated sugar
- 1 teaspoon(s) salt
- 6 g yeast
- 1 egg, medium
- 1/2 teaspoon(s) [vanilla extract](#)

For the filling

- 100 g [strawberry jam](#)

To serve

- icing sugar

## Διατροφικός πίνακας

Nutrition information per portion

296 Calories (kcal)	10.0 Total Fat (g)	5.9 Saturated Fat (g)	44.0 Total Carbs (g)
15%	14%	30%	17%
13.0 Sugars (g)	5.7 Protein (g)	2.3 Fibre (g)	0.74 Sodium (g)
14%	11%	9%	12%

## Method

- In a [bowl](#), mix the butter and the 60 g flour with a spatula, until the ingredients are homogenized.
- Line a piece of parchment paper onto your working surface, and spread the butter-flour mixture by creating a 15 cm square.
- Fold with the parchment paper and transfer into the refrigerator until needed.
- In a [saucepan](#), heat the milk along with the sugar and salt, until the milk becomes lukewarm (up to 43°C - 109°F).
- At the same time, add the yeast with half of the flour (300 g) into the mixer's bowl.
- Add the lukewarm milk into the mixer's bowl.
- Turn on the mixer and beat with the hook attachment at low speed.
- Add the egg, vanilla extract, and increase the speed to medium.
- Add the rest of the flour slowly, and mix for 4-5 minutes until the ingredients are homogenized and there is a smooth, malleable dough.
- Remove the bowl from the mixer and transfer the dough into a lightly greased bowl.
- Cover the bowl with plastic wrap and allow about 1 hour for the dough to double in size.
- Transfer your dough to the working surface, onto a big piece of parchment paper.
- Roll out with a rolling pin and create a 30x50 cm dough.
- Remove the butter mixture from the refrigerator and unfold it from the parchment paper.
- Place it in the center of the dough.
- Fold the dough widthwise and cover the butter mixture completely.
- Press the edges well with your fingers, to seal completely. Fold the dough with the parchment paper and place it in the refrigerator for 30 minutes.
- Transfer the dough onto your working surface again, and roll it out into a 30x60 cm parallelogram. If needed, butter the dough lightly.
- Fold the two edges of the dough towards the center, so that the one end touches the other, and then fold again in half. That means, you fold it in four.
- With a [pastry brush](#), remove the excess flour that might have "stuck" onto the dough.
- Fold with the parchment paper and transfer into the refrigerator for 60 minutes.
- With a rolling pin, roll out your dough again into a 20x40 cm parallelogram.
- Fold in three. That is, bring the one edge towards the 1/3 of the dough's surface and cover with the edge across it.
- Fold with the parchment paper, and place it in the refrigerator for 30 minutes.
- Repeat the same process one more time.
- Preheat the oven to 200° C (392° F) set to fan.
- Finally, roll out into a 30x40 cm dough with 0,5 cm width, and cut into 5-6 cm squares.
- Add the filling of your choice in the center of each square (optional) and fold into various shapes.
- If you want, cut the square into two even triangles and roll into croissants.
- Transfer the pieces onto a baking pan lined with parchment paper, and bake for 8-10 minutes until golden and crispy.
- Remove the [baking pan](#) from the oven and serve with icing sugar.

## Tip

For the filling, you can use any kind of jam that you like!