



# Danish

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, [bakingeducation@kingarthurbaking.com](mailto:bakingeducation@kingarthurbaking.com). All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

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## PLEASE NOTE THE CLASS HOURS (WHICH ARE A BIT UNUSUAL!)

**The day before class, please watch the pre-recorded session which will lead you through making the base dough. Refrigerate the dough overnight. If you're in a pinch, the dough can rest as little as 5 hours, but it may be more difficult to roll out.**

Keep the dough in the fridge, but please join our live Zoom meeting starting promptly at 10 am ET. We'll work together until 11:30 and then sign off. The dough will be resting and you, for the most part, can take a break from the kitchen. We'll rejoin at 4 pm ET for another 90 minutes together. Your danish will still need time to rise and bake after class, but we'll walk you through the bake with a previously made batch. You will have fresh from the oven danish to devour a few hours later!

## INGREDIENTS *(total amount needed for the class)*

- Unbleached All-Purpose Flour: 255g (2 cups plus 2 tablespoons), plus more for dusting your work surface
- Sugar: 125g (½ cup plus 2 tablespoons)
- Salt: 1 ½ teaspoons
- Cream cheese: 227g (1 cup), at room temperature**
- Instant or active dry yeast: 2 teaspoons
- Water: 65g (¼ cup + 1 tablespoon)
- Milk: 50g (¼ cup)
- Vanilla extract: 1 teaspoon
- Eggs: 3
- \*Unsalted European-Style butter\* (high fat): 113g (8 tablespoons) optional, but highly recommended, COLD
- Fruit jam of your choice.

*\*Unsalted European-Style butter is often wrapped in foiled packaging. Examples: Plugra, Kerry Gold, Danish Creamery. Unsalted European-Style butter will facilitate the lock-in and folding process. Regular unsalted butter can be substituted, if you can't find unsalted European-Style butter.*

## EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Liquid measuring cup
- Mixing bowls, assorted sizes
- Bench scraper
- Bowl scraper
- Plastic wrap
- Large plastic bag or airtight container for dough storage
- Pastry (pizza) cutter or sharp knife
- Piping bags for fillings (optional)
- Rolling pin
- Ruler
- Pastry brush
- Parchment paper or silicone baking mats
- Baking sheets (2)

# Danish Pastry

**YIELD: 8 DANISH**

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## INGREDIENTS

### DETREMPE

- 255g (2 cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour
- 25g (2 tablespoons) sugar
- 1 ¼ teaspoons salt
- 2 teaspoons yeast
- 1 large egg
- 50g (¼ cup) milk
- 50g (¼ cup) water

### BUTTER BLOCK

- 113g (8 tablespoons) unsalted butter, cold (high fat, European-style butter recommended)

### FILLING

- Jam, or other filling of your choice

### EGG WASH

- 1 large egg
- 15g (1 tablespoon) water
- ⅛ teaspoon salt

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## DIRECTIONS

### DETREMPE

1. In a medium bowl, combine the flour, sugar, salt, and yeast.
2. Add the egg, milk, and water, mixing to form a shaggy dough.
3. Turn the dough out onto a lightly floured surface. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
4. Continue this process (fold, push, turn) until the dough comes together. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean, then sprinkle the kneading surface lightly with flour. The dough won't be completely smooth at this point, but there should not be any dry, floury patches left.
5. Cover the dough and refrigerate for at least 5 hours. However, an overnight rest is highly recommended.

### BUTTER BLOCK

1. Form a pliable block of butter by placing the butter on an unfloured surface and pounding it with a rolling pin until it has the consistency of modeling clay.
2. Working quickly, mold the butter into a 5" square of even thickness.

**RECIPE CONTINUED ON NEXT PAGE...**

# Danish Pastry (cont.)

## LOCK-IN

1. On a lightly floured surface, gently degas the detrempe. Then roll it into a 6" square.
2. Place the butter block offset like a diamond in the center of the dough square.
3. Fold the corners of the dough over the butter toward the center to resemble an envelope. Pinch the dough to seal and fully enclose the butter.

## URNS

1. With the seam up, roll the dough out lengthwise to form an 8" x 16" rectangle.
2. Fold the dough in thirds from the short ends, as you would a business letter, brushing away any excess flour. You have just completed the first of 3 turns.
3. Cover and refrigerate the dough for 20 minutes.
4. Place the dough on a lightly floured surface with the seam up and the "spine," or folded edge, of the dough on your left.
5. Tap the dough a few times with the rolling pin to make the butter pliable, then roll the dough into an 8" x 16" rectangle. Fold the dough in thirds from the short ends, as you would a business letter. This is the second of 3 folds. Cover the dough and refrigerate for 45 minutes.
6. Repeat the process of rolling and folding the dough one more time.
7. The dough is now fully laminated. Ideally, the dough should rest at least 5 hours (or overnight) in the refrigerator before forming the pastries.

## CUTTING AND SHAPING DANISH

1. Using flour to prevent sticking, roll the dough out to an 8" x 16" rectangle.
2. Using a ruler to mark the dough, cut the dough into eight 4" squares.
3. Shape each square as desired.

## PROOFING

1. Cover the pastries and let them rise in a warm spot until they are visibly puffy and feel marshmallow-like. Depending on temperature of the room, this may take from 1 to 2 hours.

## FILLING

1. With a well-floured finger, gently depress the center of each danish to make a cavity for the filling.
2. Make an egg wash by whisking the egg, water, and salt.
3. Gently brush the pastries with the egg wash.
4. Fill each danish with about 1 tablespoon of filling.

## BAKING

1. Preheat the oven to 375°F.
2. Bake for 15 to 25 minutes, or until a deep golden brown.
3. Allow pastries to cool completely before enjoying.
4. Store danish covered at room temperature up to 1 day. Freeze for longer storage.

# Cream Cheese Filling

**YIELD: ABOUT 340g (1 ½ CUPS)**

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## INGREDIENTS

- 227g (1 cup) cream cheese, at room temperature
- 99g (½ cup) sugar
- 1 teaspoon vanilla extract\*
- 1 large egg yolk, at room temperature

*\*Other flavorings such as citrus zests, almond, or rum extracts may also be used.*

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## DIRECTIONS

1. In the bowl of an electric mixer with the paddle attachment, cream the cream cheese and sugar on medium speed until smooth.
2. Add the vanilla and egg yolk, mixing until well combined.
3. Cover and chill until ready to fill pastries.
4. The filling may be stored in the refrigerator up to five days. Freezing is not recommended.

# Danish Dough Storage and Handling Instructions

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## DETREMPE

Within 48 hours of making the danish detrempe, you may choose to:

- Wrap it well and freeze it up to 1 month for later use
- Begin the lamination process

## FULLY LAMINATED DOUGH

Within 48 hours of finishing the lamination on the danish detrempe, you may choose to:

- Wrap it well and freeze it up to one month for later use
- Roll, cut, and shape the danish in the evening, spacing them on a parchment-lined baking sheet as you would for baking. Cover the danish lightly with plastic wrap, then refrigerate overnight. In the morning, bring the danish to room temperature to finish the proofing process. Egg wash the danish, then bake as directed.
- Roll, cut, and shape the danish, then place them on a parchment-lined baking sheet and freeze. Once frozen solid, consolidate the danish into a zip-top bag or container and freeze up to one month. The night before you'd like to serve the danish, remove the frozen danish from the freezer and place them on a parchment-lined baking sheet, spacing as you would for baking. Cover the danish lightly with plastic wrap, then place them in the refrigerator to thaw and slowly begin the proofing process overnight. In the morning, bring the danish to room temperature to finish the proofing process (or speed it up by turning your oven into a proof box-see below). Egg wash the danish, then bake as directed.

## TIPS FOR SUCCESS

- It's best to freeze danish dough only once during the entire process. For example, if you've chosen to freeze the danish dough at the detrempe stage, you'll need to continue with lamination and baking without freezing again.
- Allow frozen danish detrempe, fully laminated dough, or cut shapes to thaw overnight in the refrigerator before using.
- Turn your home oven into a proof box: With the oven off, boil a mug of water and place it on the bottom rack of your oven. Place your baking sheet of danish, uncovered, on the rack above the water. This will create a warm, moist environment for the danish to proof. Replace the boiling water as needed until the danish are fully proofed. Be sure to remove your danish from the oven before preheating it for baking.