



Above: Danish pastries — different shapes to make from one of several batches

Danish pastries

True Danish pastry is light, made with yeast, and slightly flaky. The amount in this recipe makes 15 cockscombs, envelopes or windmills, or 8 crescent shapes

TEA-TIME

Overall timing 2 hours including chilling time

Equipment Small bowl, large bowl, 2 baking trays

Freezing Cool, pack in foil containers, cover, label and freeze. Freezer life: 1 month. To use: thaw for 1–2 hours or reheat in hot oven for 5 minutes

INGREDIENTS

3fl oz	Milk	90ml
1 teasp	Caster sugar	5ml
1 teasp	Dried yeast	5ml
9oz	Plain flour	250g
$\frac{1}{2}$ teasp	Salt	2.5ml
6oz	Butter	175g
1oz	Caster sugar	25g
1	Egg	1
4oz	Icing sugar	125g
2 tbsp	Water	2×15ml
1–2oz	Split almonds	25–50g
	Glacé cherries	

METHOD

- 1 Warm milk till hand hot. Place half of it in bowl and sprinkle on 1 teasp (5ml) of the sugar and the yeast. Leave in a warm place for 10 minutes until slightly frothy. Add rest of milk.
- 2 Sift together flour and salt, rub in $\frac{1}{2}$ oz (15g) of the butter. Stir in rest of sugar. Cover bowl and chill dough for 10 minutes. Shape remaining butter with a knife into an oblong.
- 3 Roll out chilled dough into an oblong twice the size of the butter. Place butter in centre and enclose it, overlapping edges across the middle. Seal sides by pressing lightly with rolling-pin.
- 4 Turn dough so folds are at sides. Roll into an oblong three times longer than it is wide. Fold bottom third up, top third down. Cover, chill for 10 minutes.
- 5 Repeat turning, rolling and chilling twice more. Roll out pastry into oblong 15×9 inches (38×23cm). Shape as desired (see instructions, right) and fill with almond paste (recipe, page 36) or confectioner's custard (recipe included in Pineapple tartlets, page 49).
- 6 Preheat oven to 425F (220C) Gas 7. Arrange shapes on baking trays and prove in a warm place for 20 minutes. Brush with beaten egg and bake for about 18 minutes. Toast almonds.

To make icing Stir icing sugar and water over gentle heat till glossy. Trickle icing over hot pastries and decorate.



1 Butter is enclosed in dough, then rolling and folding process begins



2 Dough is turned, rolled and chilled 3 times before shapes are cut and filled



To make the shapes shown above, cut the 15×9 inch (38×23cm) oblong of dough in these ways before cooking:

Cockscombs Cut oblong into 15 squares — about 3 inches (7.5cm) each. Spread a “sausage” of almond paste in centre of each and fold in half, sealing with beaten egg. Make cuts in folded edge, almost to cut edges, spread out in a fan shape.

Envelopes Cut oblong into 15 squares — about 3 inches (7.5cm) each. Place a blob of almond paste in middle of each and fold opposite corners (2 or 4) to centre, securing tips with beaten egg.

Windmills Cut oblong into 15 squares — about 3 inches (7.5cm) each. Make diagonal cuts from each corner almost to centre. Place a touch of almond paste or confectioner's custard in centre and fold one corner of each triangle to it. Press down firmly to secure.

Crescents Cut oblong into two, each 7½×9 inches (19×23cm). Turn each oblong so long side is facing. With a sharp knife, mark out a large W taking all lines to top and bottom of dough, with the centre peak coming half-way along the top edge. You will then have 3 equal triangles, and a fourth can be made by overlapping the two long edges of the 2 smaller triangles, and firmly pressing together before rolling.