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## Croissant and Danish

### Using Cereform Kreme YRD Mix

#### Ingredients

Kreme YRD Mix	3.000kg
Water	1.440kg
Compressed Yeast	0.120kg
EOI Royal Danish Margarine	1.400kg

#### Method

1. Blend Kreme YRD, water and compressed yeast until dough is fully developed. Cover the dough and rest in coolroom (or overnight).
2. Roll dough out to 35-40mm thickness.
3. Place Royal Danish in centre, envelope Royal Danish in dough. Give 3 half turns
4. Cut out required shapes, tray up, egg wash and place in prover.
5. Bake 205 C.

**ORDER CODE:** 63325 Kreme YRD Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

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