



Schulstad Royal Danish Pastry Handling Procedures ---As Easy As 1 – 2 – 3

PREMIUM		CLASSIC		MINI	
Code	Description	Code	Description	Code	Description
6239	Maple Pecan Plait	5748	Cinnamon Swirl	80243	Mini Vanilla Crown
80297	Double Chocolate Plait w/Hazelnuts	5759	Vanilla Crown w/Hazelnuts	80244	Mini Raspberry Crown
80341	Lemon Crème Fan	6097	Apple Crown	80245	Mini Cinnamon Swirl
80382	Blackberry & Crème Fan w/Pralines	6103	Raspberry Crown	80247	Mini Cheese Plait
80328	Toffee Pecan Swirl	6242	Cheese Plait	80334	Mini Apple Coronet
		80542	Apricot Crown	80531	Mini Selection
				80242	Mini Maple Pecan Plait
<p>1. Place frozen pastries on a lined baking tray at least 2 inches apart (3x4 per pan).</p>		<p>1. Place frozen pastries on a lined baking tray at least 2 inches apart (3x4 per pan).</p>		<p>1. Place frozen pastries on a lined baking tray at least 1 inch apart (4x6 per pan).</p>	
<p>2. Place pan of pastries in preheated oven: 350 to 365 degrees (convection oven) or 375 degrees (deck oven). Bake 18 minutes until golden brown. Bake pastries directly from frozen state -- <u>do not thaw or proof</u>. No steam. Rotate pans at 9 minutes.</p>		<p>2. Place pan of pastries in preheated oven: 350 to 365 degrees (convection oven) or 375 degrees (deck oven). Bake 18 minutes until golden brown. Bake pastries directly from frozen state -- <u>do not thaw or proof</u>. No steam. Rotate pans at 9 minutes.</p>		<p>2. Place pan of pastries in preheated oven: 350 to 365 degrees (convection oven) or 375 degrees (deck oven). Bake 15 minutes until golden brown. Bake pastries directly from frozen state -- <u>do not thaw or proof</u>. No steam. Rotate pans at 7 minutes.</p>	
<p>3. When the Maple Pecan, Toffee Pecan, Blackberry & Crème Fan w/Pralines and Lemon Crème Fan Pastries are right out of the oven and still warm, cut a very small opening on the end of the appropriate topping bag and drizzle onto pastries along the length of the product. The Toffee Pecan is shipped with (4) topping bags so you can apply one bag of topping per layer, after topping is applied place Toffee Pecan in paper serving tray. The lemon and maple Danish are shipped with (2) glazing bags per case and will cover all four layers when properly applied.</p> <p>Allow the Chocolate Plait Pastries to cool. Cut a small opening in the end of Chocolate Topping bag and ice pastries in a fine zigzag pattern.</p>		<p>3. Allow the crown shaped pastries to cool. Cut a very small opening on the end of the white icing bag and Ice pastries in a fine zigzag or loop pattern around edge—not across center of crown.</p> <p>The Cheese plait is shipped with a foil covered powder sugar shaker. It is recommended to use a pointed knife tip to puncture slits in the middle area so you can control the amount and direction that the powder sugar is applied. You can apply when the pastry is hot.</p>		<p>3. Allow pastries to cool. Cut a very small opening on the end of the white icing bag and Ice pastries in a fine zigzag or loop pattern around edge – not across center of crown.</p> <p>When the Maple Pecan Pecan pastries are right out of the oven and still warm, cut a very small opening in the end of the appropriate topping bag and drizzle topping onto pastries. The (2) glazing bags will cover the five layers when properly applied.</p>	