

Royal Danish Selection

Baking Tips For Perfect Pastries

Perfectly baked and iced products entice more shoppers to buy pastries and grow your sales.

Step 1



Bake from frozen (-18)

Step 2



Evenly space products on baking tray

Step 3



Pre heat oven and bake for 18 minutes @ 190 °C
Ovens do vary – adjust temperature not time

Step 4



Allow products to cool before icing



Icing tips

Step 5



Defrost icing bag in warm water for approx. 5 minutes.

Step 6



Cut icing bag in order to be able to trace the line below.

Step 7



Ice 9 lines across each swirl ensuring you run off the edge of each pastry. Ice 15-18 'Peaks' around each pastry

Step 8



Allow icing to set for 5 minutes before packing or merchandising.



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ROYAL DANISH PASTRY