

Danish Pastry Pinwheels Recipe

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Prep. time : 90 minutes

Cook time : 25 minutes

Ready in 115 minutes plus fermentation

Level : Advanced

Ingredients:

- All purpose flour 500g (17.6oz)
- Fresh yeast 25g (0.9oz)
- Salt 8g (2Tsp)
- Sugar 100g (3.5oz)
- Water 145g (5oz)
- Milk 145g (5oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Butter softened 50g (1.8oz)
- Butter for laminating 300g (10.6oz)

Directions

1. Put flour, salt and sugar into a bowl of a stand mixer fitted with hook attachment. Add yeast, cold water, milk and one egg and mix on low speed for a couple of minutes. Add softened butter and continue mixing for another couple of minutes, until you get smooth dough. Wrap the dough in a plastic film and leave it in the refrigerator overnight.
2. Put butter into a sheet of parchment paper and press it with rolling pin. Soften it, so it stays cold but manageable and shape it in the form of a 15cm x 15cm (6" x 6") square. The butter should be the same consistency as the dough.

3. Roll the dough in the shape of 15cm x 30cm (6" x 12"). Place the butter in the middle of the dough and fold the rest of the dough over the butter, so it covers the butter completely.
4. Press the dough with rolling pin carefully and roll it slowly, so the butter spreads evenly inside the dough.
5. Fold the dough in thirds (single turn), wrap it in plastic foil, and refrigerate it for 15-20 minutes. Roll the dough again maintaining the shape of regular rectangle, brush the excess flour and make one more turn.
6. Cover the dough and put it in the refrigerator to chill. Repeat the procedure one more time. Danish pastry calls for total of three single turns.
7. Roll the chilled dough into 30cm x 30cm (12" x 12") square, and cut nine squares.
8. In each square make four diagonal half-way cuts, and then create the pinwheel shape. Pipe some raspberry jam in the middle of the each pinwheel. Brush them with egg wash and let them ferment for 30 minutes at room temperature.
9. Bake them at 180°C (350°F) for about 20-25 minutes, until golden. Then, take them out from the oven and brush them with simple syrup, which is syrup made of same quantities of water and sugar cooked until the sugar dissolves.