



Double Chocolate & Cinnamon Swirl



78%

of consumers
consume a
sweet pastry
at least once
a fortnight



76%

of consumers
would be
tempted to
buy a Danish
Pastry with
additional
toppings

79%

of consumers
would pay more
for an indulgent
topped Danish
Pastry



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Topped Danish Pastry Recipes

Our quick guide to an indulgently topped Cinnamon Swirl

Ingredients

- 1 Schulstad Bakery Solutions Cinnamon Swirl
- 100g Dark chocolate, chopped
- 1/2 tsp Cinnamon
- 2 tbsp Sugar
- 60-70ml White chocolate sauce



Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling melt your dark chocolate over a double boiler.



Step 3

Neatly dip half the cinnamon swirl into the chocolate. Place back on the rack to set.



Step 4

Once chocolate is set, drizzle or pipe your white chocolate sauce over the pastry evenly in a zig zag.



Step 5

Mix cinnamon and sugar. Sprinkle generously from a height through a sieve to evenly cover the pastry.

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Maple Pecan Plait



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Topped Danish Pastry Recipes

Our quick guide to an indulgently topped
Maple Pecan Plait

Ingredients

- 1 Schulstad Bakery Solutions Maple Pecan Plait
- 80ml of Chilled whipping cream or canned whipped cream
- 8-10 Pieces of dark chocolate chunks
- 60ml of Salted caramel sauce



Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling, whip the cream until it forms medium soft peaks.



Step 3

Pipe or squirt three even circles on top of the plait – either using the piping bag or pre-made whipped cream can.



Step 4

Gently scatter the chocolate chunks across the top of the cream, being careful not to break their shape.



Step 5

In a zigzag motion drizzle caramel sauce evenly over the top of the whole pastry.

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Vanilla Crème Crown



78%

of consumers consume a sweet pastry at least once a fortnight



76%

of consumers would be tempted to buy a Danish Pastry with additional toppings

79%

of consumers would pay more for an indulgent topped Danish Pastry



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Topped Danish Pastry Recipes

Our quick guide to an indulgently topped
Vanilla Crème Crown

Ingredients

- 1 Vanilla Crème Crown
- 300ml of Chilled whipping cream or canned whipped cream
- 2x Strawberries, chopped
- 4-5x Blueberries
- 2x Mini meringues, broken & crumbled
- 60ml caramel sauce



Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling, whip the cream until it forms medium soft peaks.



Step 3

Cover half the crown with whipped cream. Ensure at least half of the vanilla centre and nuts are still visible.



Step 4

Evenly scatter the berries over the cream, and then add the meringue pieces over the berries.



Step 5

Drizzle caramel sauce in an even zigzag over the cream and berries.

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