(R) (R) Q 5025 5025 272  $(\mathcal{Q})$ SDS  $(\mathcal{O})$ (D) Pastry (D) (10) (0) (12) R Pastry 10 ((7)) <0>  $\langle ( n \rangle )$  Pastry (7) 502 6 Vanilla Crème Crown 502  $(\mathcal{Q})$ 

Baking Tips For Perfect Pastries

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

#### Step 1

 $(\mathcal{Q})$ 

 $( \bigcirc )$ 

Q

Ô

Ø

🔀 Pastr

502

302

502

Ò

🕅 Pastı

50

302

30

Ø

Ø

Ø

Ø

XI (X

Ø

Ø

<u>X</u>) (X)

Ø

Ø

Ø

🔀 Pastr

 $\langle \Omega \rangle$ 

<u>X</u>) (X)

🔀 Pastr

ß

ß

502

502



Bake from frozen (-18)





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





Allow products to cool before icing



# lcing tips

### Step 5



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



Unibake

(SD)

Academy

#### Step 6



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

Lantmännen

Unibake

 $\langle \mathcal{O} \rangle$ 

#### Step 7



Ice 15-18 'Peaks' around each pastry

SD

## Step 8



Allowicing to set for 5 minutes before packing or merchandising.





 $\langle \nabla \rangle$ 

 $(\mathcal{O})$ 

SDD

502  $\langle O \rangle$ 502 Q 5023 Pastry 🕅 502 Q 5025 Ø 5023 Ø SDD astry 🕼 SDD Ø 502 Ø SDD Ø 502 astry [ 502 Ò 572 Ø 5023 Ø 5023 astry 📿 5025