

# 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.

