Blueberry cheese Danishes

NZBK-078 · Seasonal And Speciality · 12 pastries

INGREDIENTS

650 g ready-to-roll Danish pastry

250 g cream cheese

60 g caster sugar

1 egg yolk

180 g blueberries

1 egg for wash



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cut dough into 12 squares, shape and proof according to the dough supplier.

2. Beat cheese, sugar and yolk.

3. Portion into centres, top with blueberries, brush exposed dough with beaten egg and bake at 190°C for 18–24 min until pastry is cooked and filling set.

4. Handle under the food control plan.

ALLERGEN CHECK

Wheat, milk, egg. Check pastry.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-078-blueberry-cheese-danishes