

FRESH STRAWBERRY DANISH TORTE



Wild strawberries were prized even in ancient times. They have been cultivated in France since the 13th Century. Modern strawberries have even more appeal as new hybrid varieties ensure a steady, top quality supply of fresh strawberries almost year-round. Few presentations can rival the eye-appeal of this Fresh Strawberry creation.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this combination of tender buttery crust and fresh, luscious strawberries. Be sure to keep plenty of samples on hand with small plates and forks. It has been proven that sampling increases sales by 100%.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- BakeSense Neutral Gel
- Westco Apri-Glo
- Westco Bavarian Filling
- Westco Copenhagen or Pride of Denmark Danish Mix
- Westco Bu-Van Flavor



1. MIX DOUGH



Using plain sweetdough or Danish dough made from your favorite Westco Danish Mix, place 12 oz. of dough into a greased 10" cake pan and press out uniformly. Do not forget to flavor the dough when mixing. We recommend Westco Bu-Van.

2. BAKE



Proof and bake at 350°F to a light golden color.

3. TOP



Allow them to cool; then split each layer in half to make two tortes. Top the cut side with a smooth, liberal layer of Westco Bavarian Filling.

4. COAT



Slice fresh strawberries and arrange in a shingled design and brush with heated Westco Apri-Glo or BakeSense Neutral Gel until all berries are well covered.

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Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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