

Mette Munk

Authentic Danish Pastries



Vanilla Crown

48 x approx. 101 g + 2 x 150 g white icing | Net weight: 5148 g

Preparation instructions:

- Do not consume raw pastry.
- Keep frozen at -18°C, do not refreeze.

Baking instructions:

- Preheat oven to 180°C.
- Remove frozen product from packaging and place on a baking tray with baking paper in the middle of the oven.
- Bake, from frozen, for 18 minutes until heated through and golden.
- Do not use steam in the oven.
- Let cool for 30 minutes before decorating with white icing provided.
- Consume within 24 hours.

Ingredients:

Water, **wheat** flour, margarine (vegetable oils (palm, canola), water, salt, emulsifier (471), acidity regulator (330), natural flavour), sugar, custard powder (sugar, modified starch (1414), whey powder (**milk**), skim **milk** powder, coconut oil, stabilisers (401, 516, 450), glucose syrup, **milk** protein, natural colour (160a)), free range **egg** yolk, yeast, **hazelnut** flakes (1%), whole **milk** powder, modified starch (1414), glazing agent (953), stabilisers (401, 440, 406), emulsifier (472e), salt, dextrose, natural vanilla extract, **almond** flour, natural flavour, acidity regulator (300), enzymes (**wheat**).
Icing: Sugar, water, glucose syrup, cocoa butter.

Contains: Wheat, gluten, egg, milk, almonds, hazelnuts.

May contain: Pecan nuts.

Nutrition Information

Servings per package: 48

Serving size: 92 g approx. (1 baked crown with icing)

	Avg. Qty. per Serving (baked product with icing)	Avg. Qty. per 100 g (baked product with icing)
Energy	1540 kJ	1670 kJ
	(367 kcal)	(399 kcal)
Protein	3.9 g	4.2 g
Fat, total	22.1 g	24.0 g
- saturated	9.2 g	10 g
Carbohydrate	37.7 g	41.0 g
- sugars	14.7 g	16.0 g
Sodium	108 mg	116 mg

Product Code:

MDPVC10048