



Vanilla Cream Crown

48 x 100g, with 2 x 150g white decorating icing

A classic light flaky Danish Crown, filled with a traditional Danish remonce, topped with smooth vanilla cream and hazelnut slices.



Maple Pecan Plait

48 x 95g, with 2 x 150g white decorating icing

Maple syrup filling in a plait of flaky, light, authentic Danish pastry topped with toasted pecan nuts.



Apricot Crown

48 x 100g, with 2 x 150g white decorating icing

Light flaky Danish Crown, filled with soft apricot compote.



Danish Long Boat

48 x 100g, with 2 x 150g white decorating icing

A traditional light and flaky Danish pastry, with a caramel filling, topped with smooth vanilla cream.



Cinnamon Whirl

48 x 85g, with 2 x 150g white decorating icing

Traditional Danish pastry whirl, filled with dark brown sugar and real cinnamon.



Black Cherry Plait

48 x 95g, with 2 x 150g Cherry Decorating Sauce

A light and flaky Danish pastry, filled with scrumptious sweet Black Cherries.



Apple Crunch

48 x 95g, with 2 x 150g white decorating icing

A plait of flaky pastry, filled with crisp apple pieces, decorated with coarse sugar and flaked Hazelnuts, giving a delicious Caramelised Crunch once baked.



Everything you need

All products come ready-to-bake. Bake from frozen for 18 minutes, and after cooling, the pastries can be decorated with the supplied icing or decorating sauce.

Crown Selection

48 x 100g, with 2 x 150g white decorating icing
This is a mixed selection case of the real-fruit taste Danish Crowns.
12 x Apricot, 12 x Raspberry, 12 x Apple and 12 x Vanilla.

Danish Selection

36 x 100g/85g, with 2 x 150g white decorating icing
A mixed selection case of 12 x Cinnamon whirls, 12 x Vanilla Crowns and 12 x Apricot Crowns.

Mini Danish Selection

120 x 42g, with 2 x 150g white decorating icing
A mixture of mini Danish, comprising 24 x Vanilla, 24 x Apricot, 24 x Raspberry and 24 Apple Danish Crowns, and 24 Maple Pecan Plaits.

code	description	approx weight grams	case amount
DP000	Vanilla cream crown	100g	48
DP002	Apricot crown	100g	48
DP004	Cinnamon whirl	85g	48
DP005	Maple pecan plait	95g	48
DP006	Crown selection	100g	48
DP010	Danish selection	100/85g	36
DP013	Danish long boat	100g	48
DP014	Black cherry plait	95g	48
DP016	Apple crunch	95g	48
DP025	Mini Danish selection	42g	120

Real Fruit

Real Fruit is a new concept developed by Mette Munk A/S. The fruit fillings in the Mette Munk REAL FRUIT pastries are made by a unique new process where the berries and fruits are neither boiled, cooked nor added with artificial aroma or colouring. The fresh berries and fruits are mixed together with sugar to a natural and pure filling and you can taste, smell and see the difference!



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