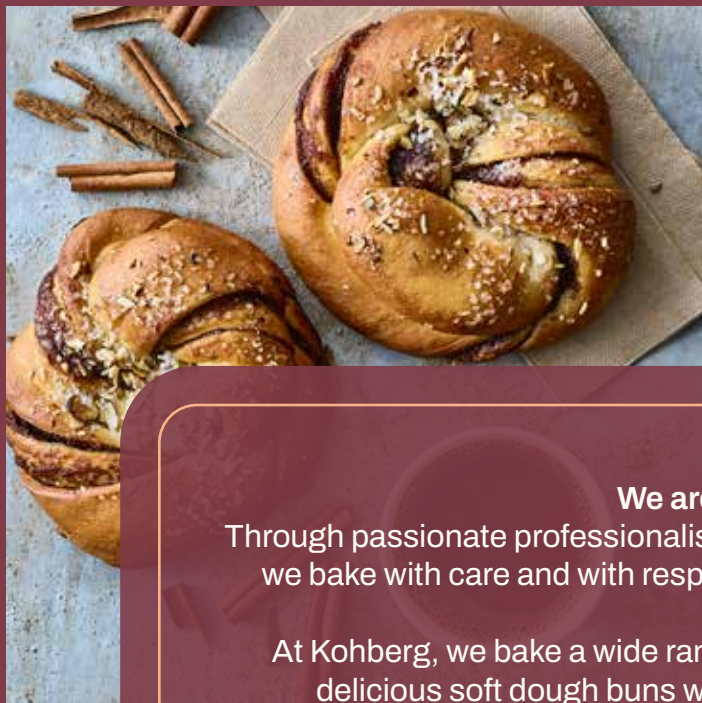


Craftsmanship, flavour, and quality in every bite

Danish delights



We're bakers



We are bakers.

Through passionate professionalism and carefully selected ingredients, we bake with care and with respect for our proud Danish traditions.

At Kohberg, we bake a wide range of original Danish pastries and delicious soft dough buns with different looks and flavours.

Naturally, we love the classics but there is something truly fascinating about composing new and innovative combinations of flavour. Common to all is that they are made with carefully selected, high-quality ingredients.

Baked in our Danish bakeries by our skilled bakers.



Danish quality and superior craftsmanship

We maintain our proud baking traditions and our bakers are ensuring that we can always provide consistent quality.





Soft on texture, big on taste

- 🍃 A delicious soft and spongy texture
- 🍃 Moist and airy pastry with rich flavour
- 🍃 Irresistible, sweet and tasty fillings
- 🍃 All are available as both raw dough and thaw & serve.
Choose between 160 g or 120 g



**Twisted Bun w. Blackberry
& White Chocolate**

Item no. 10001366
40 pcs. x 160 g



Twisted Bun w. Pistachio

Item no. 10001364
40 pcs. x 160 g



**Twisted Bun w.
Chocolate Chips**

Item no. 10001200
40 pcs. x 160 g



Twisted Cardamom Bun

Item no. 10000990
40 pcs. x 160 g



Twisted Cinnamon Bun

Item no. 10000884
40 pcs. x 160 g



Twisted Chocolate Bun

Item no. 10001039
40 pcs. x 160 g





Mini treats with maximum flavour

- ☛ Same soft and airy texture as you know it from the traditional soft dough swirls
- ☛ Perfect as a small snack or for the dessert table
- ☛ The mini versions are convenient and easy to handle



Mini Softdough Cinnamon Swirl

Item no. 10001358

90 pcs. x 45 g



Mini Mix Softdough Swirls


Item no. 10001357

90 pcs. x 45 g





The classic Danish pastry

- ❧ A special lamination technique that makes the pastry deliciously flaky and airy. A combination of many crispy layers and good filling
 - ❧ We use margarine containing RSPO certified palm oil that is specially formulated for use in Danish pastry
 - ❧ The dough should be as cold as possible to prevent it from raising and the layers from disintegrating.
 - ❧ At high temperature, the fat evaporates to create tiny pockets of air that, in the end, give pastry its characteristic crispy bite
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Custard Crown

Item no. 10000090

48 pcs. x 90 g



Cinnamon Whirl

Item no. 10000151

48 pcs. x 85 g



**Premium Cinnamon Whirl
w. baking cup**

Item no. 10000694

80 pcs. x 110 g



Sweet Pastry Turnover

Item no. 10000170

48 pcs. x 85 g



Maple Pecan Plait

Item no. 10000086

48 pcs. x 95 g



Salted Caramel Plait

Item no. 10000571

48 pcs. x 95 g





A mini bite of heritage

- 🍃 Our Mini Danish pastries are the perfect "little something" to satisfy a sweet tooth
- 🍃 The mini versions are convenient and easy to handle
- 🍃 Different varieties, each with their own selection of crunchy and completely irresistible flavours
- 🍃 Danish pastry is perfect for most occasions - especially if you want to experience authentic "hygge" moments



Mini Custard Crown

Item no. 10000091
100 pcs. x 40 g



Mini Cinnamon Whirl

Item no. 10000113
90 pcs. x 40 g



Mini Maple Pecan Plait

Item no. 10000087
100 pcs. x 40 g



Mini Danish Pastries Mix

Item no. 10001071
55 pcs. x 40 g



Mini Danish Pastries Mix

Item no. 10001070
95 pcs. x 40 g



Mini Mix Danish Pastries

Item no. 10000173
110 pcs. x 40 g



When Danish pastry goes vegan

- 🌿 Trend and tradition in one crispy mouthful
- 🌿 Made solely with plant-based ingredients and without palm oil
- 🌿 We challenge tradition with new surprising combinations of flavours
- 🌿 Every pastry has a delightful, inspiring taste and that crispy light structure that is characteristic of authentic Danish pastry





Happy Custard, Vegan Crown

Item no. 10000690

48 pcs. x 90 g



Chunky Cherry, Vegan Crown

Item no. 10000689

48 pcs. x 90 g



Sunny Orange, Vegan Crown

Item no. 10000691

48 pcs. x 90 g



Mini Mix Danish Pastry, Vegan

Item no. 10000849

120 pcs. x 40 g



How to prepare original Danish pastry

The secret behind original Danish pastry is the delicious combination of many crispy layers and good filling. The preparation plays an important role in providing the best possible taste experience.

Scan the
QR-code
and see our
preparation
guide.





Looking for authentic Danish pastries? We can help you!

Get in touch with us for more information.



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