



**Creative ideas
& tasty twists**

Discover new favourites
with your baked goods.

Kohberg
WORLD OF INSPIRATION

Kohberg hacks

We are bakers. With love for our craft and a passion for great taste, we bake delicious products inspired by proud Danish traditions. But we also care about the world around us.

That's why we've come up with a few ideas to help you get even more out of our bread and baked goods. We're sharing a few tips and tricks on how to use our bread in new, exciting ways. The same great products - just with a little twist. This way, you can offer your guests a delicious taste experience across multiple servings, while also minimizing your food waste.

You can for example easily and quickly transform our soft dough buns into a tasty cinnamon bread. You can also get more out of your rye bread leftovers by making them into delicious chips. Tips for both morning, noon and evening.

**It is our vision to create
delicious, high-quality Danish
baked goods, crafted with care.**



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The Sweet Treats





TIP

Decorate with icing, coloured sugar sprinkles, or edible gold dust.

HACK #1

Cinnamon Bread

INGREDIENTS

- ☐ Softdough Cinnamon Bun
- ☐ Grease spray
- ☐ Hazelnut flakes
- ☐ Almond flakes
- ☐ Pearl sugar
- ☐ Rye bread baking tin

Approach

- 1 Spray the baking tin with grease spray.
- 2 Place 6 buns upright in the baking tin and let them thaw for approx. 30 min.
- 3 Sprinkle with pearl sugar, hazelnut flakes and almond flakes.
- 4 Bake in a preheated oven at 170°C (340°F) for approx. 40 min.
- 5 Allow the cinnamon bread to cool before removing it from the baking tin.

Cinnamon Twist

INGREDIETS

- Softdough Cinnamon Bun

Approach

- 1 Let the Softdough Cinnamon Buns thaw at room temperature for approx. 30 min.
- 2 Twist each Cinnamon Bun half a turn and place on a baking tray lined with baking paper.
- 3 Bake in a preheated oven at 180°C (355°F) for approx. 20 min.

TIP

Decorate with icing or powdered sugar.





TIP

Serve with sugar, jam, or ice cream. Only your imagination sets the limits.

HACK #3

Cinnamon Waffles

INGREDIENTS

- Softdough Cinnamon Bun

Approach

- 1 Let the Softdough Cinnamon Buns thaw at room temperature for approx. 30 min.
- 2 Place a Cinnamon Bun in a preheated waffle iron and press it flat firmly.
- 3 Bake for approx. 3-4 min. until the cinnamon waffle has a nice golden colour.

Cluster-baked Cardamom Buns

INGREDIENTS

- Twisted Cardamom Bun
- 1/4 Whipping cream
- Grease spray
- Baking tin (30x40 cm)

Approach

- 1 Spray the baking tin with grease spray.
- 2 Place 20 frozen Cardamom Buns in the baking tin and let them rest for approx. 1 hour before baking.
- 3 Pour whipping cream between the buns.
- 4 Bake in a preheated oven at 175°C (345°F) for approx. 30 min.

TIP

Decorate with edible flowers or powdered sugar.





HACK #5

Cardamom Muffins

INGREDIENTS

- ☐ Twisted Cardamom Bun
- ☐ Muffin form

Approach

- 1 Let the buns thaw at room temperature for approx. 30 min.
- 2 Cut the buns in half and place them in muffin form.
- 3 Bake in a preheated oven at 165°C (330°F) for approx. 15-18 min.
- 4 Remove from the oven and let them cool before removing them from the forms.

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Rye Bread with a twist





HACK #6

Rye Bread Chips

INGREDIENTS

- ☐ Rye Bread
- ☐ 800 ml water
- ☐ Flaked salt
- ☐ Paprika
- ☐ Thyme
- ☐ Rosemary
- ☐ Chopped pumpkin seeds

Approach

- 1 Defrost your rye bread – or use your leftover rye bread.
- 2 Break it into chunks and crumble it into a bowl. Add water over the bread and mix it well.
- 3 Grind the bread further in a food processor, adding a little more water in the process.
- 4 Divide the mixture between two baking trays lined with baking paper and spread it thinly.
- 5 Sprinkle with paprika, thyme, rosemary, chopped pumpkin seeds, and flaky salt.
- 6 Bake in a preheated oven at 110°C (230°F) for approx. 1.5 to 2 hours.
- 7 Let it cool and then break into pieces of the desired size.

Rye Bread Crumble

INGREDIENTS

- Rye Bread
- 250 g almonds
- 250 g brown sugar
- 250 g butter
- 10 g salt
- 1 tbsp. cinnamon

Approach

- 1 Crumble the rye bread in a bowl (you can easily use leftovers from the day before).
- 2 Roughly chop some almonds and mix them with the rye bread. Add brown sugar, a pinch of salt, and cinnamon.
- 3 Pour in melted butter and mix well.
- 4 Add the mixture into a cake ring on a baking tray.
- 5 Bake in preheated oven at 180°C (355°F) for approx. 20 min., until deliciously crispy.
- 6 Alternatively, you can pan-fry the bread mixture with melted butter.
- 7 Let it cool, then add it to a delicious, layered trifle.



TIP

Try it with our Golden Spent Grain Rye Bread, baked with upcycled spent grain flour, which adds delicious and intriguing flavour notes.



TIP

Fill the sandwich with, for example, Serrano ham, arugula, and dressing.

HACK #8

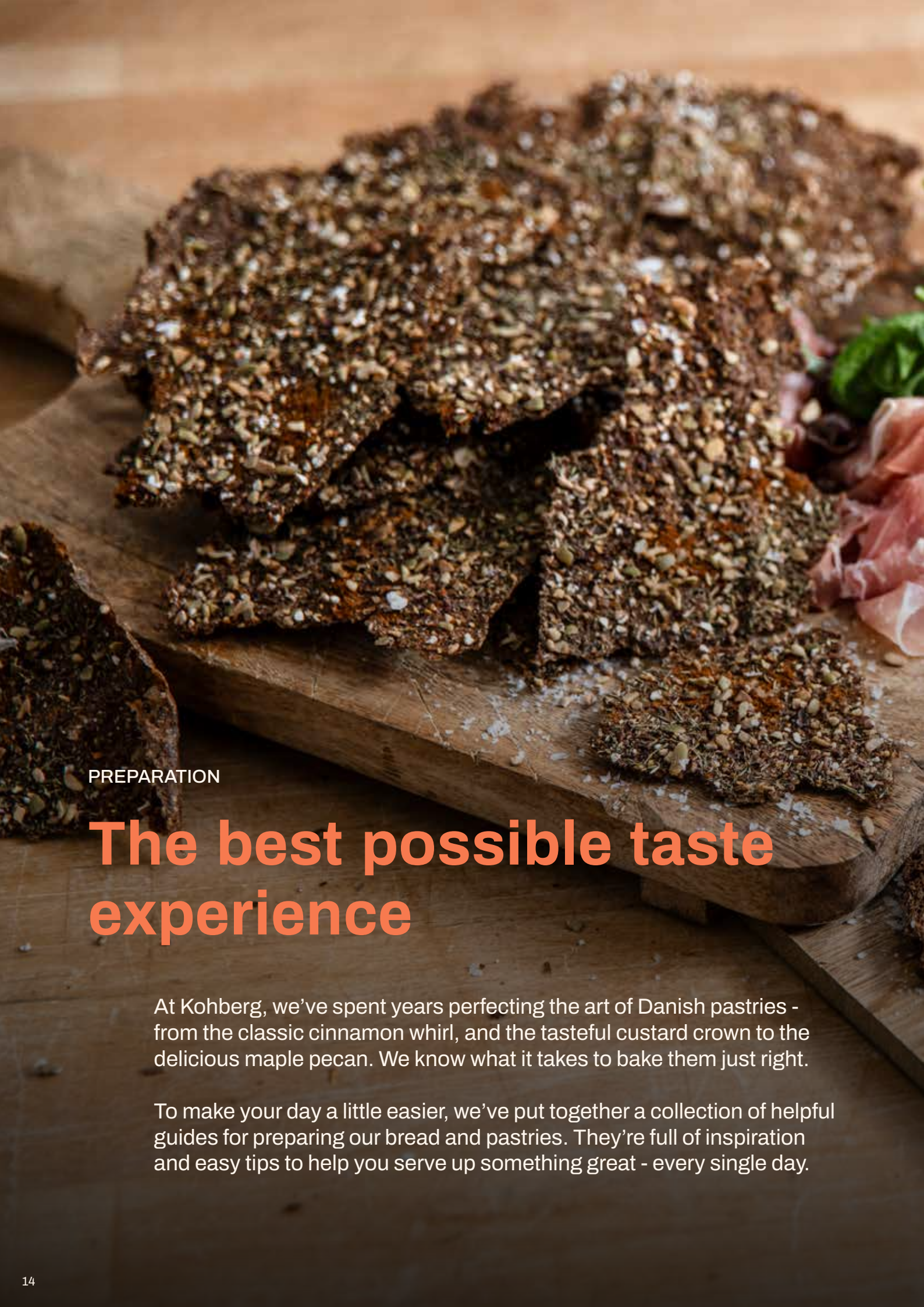
Rye Bread Sandwich

INGREDIENTS

- ☐ Rye Bread (unsliced)
- ☐ Olive oil
- ☐ Thyme
- ☐ Flake salt

Approach

- 1 Slice the rye bread lengthwise to your desired thickness.
- 2 Place the slices on a baking tray with baking paper.
- 3 Brush with olive oil and sprinkle with thyme and flaky salt.
- 4 Bake at 180°C (355°F) for approx. 10 min. until deliciously crispy.
- 5 Let it cool and break it in half to create the top and bottom for your rye bread sandwich.
- 6 Serve with your choice of filling.



PREPARATION

The best possible taste experience

At Kohberg, we've spent years perfecting the art of Danish pastries - from the classic cinnamon whirl, and the tasteful custard crown to the delicious maple pecan. We know what it takes to bake them just right.

To make your day a little easier, we've put together a collection of helpful guides for preparing our bread and pastries. They're full of inspiration and easy tips to help you serve up something great - every single day.



Visit our
online
world of
inspiration





CONTACT US

We are here for you!

Opening hours for Customer Service Export:

Monday-Thursday	7.00 AM - 4.00 PM
Friday	7.00 AM - 3.00 PM
Saturday - Sunday	Closed