



TWO DOUGHS PANDORO

chef Advanced level

A classic leavened product of the Holidays

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

fresh yeast

eggs

unsalted butter 82% fat

PREPARATION

6500g - Start with DOLCE FORNO, brewer's yeast and water.

2700g - When the dough is formed, add the eggs in several steps until a smooth, 50g well-formed glutinous mesh is formed.

1000g - Finally, insert the butter twice and continue to knead until the dough is

1500g elastic and dry at a temperature of 26/28 °C.

- Leave to rise at 30 °C for 4,30 hours, or at least until it triples.

WARNING:

-It is advisable to make the "spy", putting 333 g of finished dough in a 1 liter jug to verify the effective triplication.

-If the temperature of the first dough should be above 28 °C, it will be necessary to reduce the time of the first rising.

EMULSION

INGREDIENTS

unsalted butter 82% fat

egg yolk

caster sugar

honey

LEVOSUCROL

BURRO DI CACAO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

salt

PREPARATION

3400g - Mix the butter into a leaf mixer.

2500g - Whiten the yolk with the sugar but do not whisk and add to the butter.

1700g - Separately heat the cocoa butter to 50 °C and add the honey and

400g levosucrol, then add the flavourings.

200g - Mix and add to butter.

250g - Store at room temperature until use covered with a layer of film.

175g

150g

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

Mandarin candid cubes 4x4 Cesarin

DARK CHOCOLATE CHUNKS

PREPARATION

4500g - Add DOLE FORNO and water, start kneading.

500g - When the dough is well formed, add sugar and salt.

2000g - Add the emulsion several times until the dough is smooth and dry.

3000g - Check that the temperature of the dough is 26-28 °C.

- Kneading time: 40/50 minutes in kneading machine.

Final composition

- Do not let it rise and divide in the size of 1050 gr.
- Roll tightly and place in the moulds previously buttered with butter.
- Place relative humidity of 70% at 21 °C for about 15 hours or until the dome is at the edge.
- Do not prick the surface before cooking to avoid cracking the dome.
- Bake at 165 °C for about 50 minutes.
- After baking, check with the help of a thermometer that the heart product has a temperature between 96/98 °C.
- Let it cool in the moulds for about 2 hours and remove the moulds.
- Leave them to dry for 6 to 7 hours upside down and pack in moplefan bags.

N.B. If you want to make a pandoro with white chocolate and berries, we recommend adding 2500g of Irca white goccioloni and 2500g of Cesarin fruit berries to this dose.

N.B. if you want to make a mandarin pandoro, we recommend adding 1500 g of mandarin cubes to this dose.

WARNINGS

How to Calculate the water temperature in the first dough:

This method is correct if you have a kneader with diving arms, if alternatively you have a spiral kneader, and keeping in mind that the same tends to heat the dough a lot, reduce the water temperature by at least 5 °C.

In order to obtain the correct final temperature of the dough, let's assume 26 to C, follow the diagram below.

It will be necessary to know and then measure 3 values:

- 1) the value of the ambient temperature
- 2) the temperature value of the Dolce Forno
- 3) the value defined in function of the mixer used (plunger 15, spiral or planetary mixer 20).

CALCULATION: Final Temperature 26 months C x 3 (fixed number) = 78 - value 1 (e.g. 20 years C) - value 2 (e.g. 18 years C) - value 3 (e.g. 15) = 78-20-18-15 = 25 which will be the temperature of the water in the first mixture using a dipper