

# RICH RECIPE PANDORO

Advanced level

## FIRST DOUGH:

| | |
|---|---|
| DOLCE FORNO | 2.700g |
| water - (28-30°C) | 900g |
| water | 400g |
| yeast | 35g |
| unsalted butter 82% fat | 200g |

Knead until a smooth dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the volume has increased approximately fourfold. SECOND DOUGH:

## FIRST DOUGH:

| | |
|---|---|
| DOLCE FORNO | 3.375g |
| eggs | 700g |
| eggs | 700g |
| sugar | 600g |
| egg yolk | 850g |
| unsalted butter 82% fat | 900g |

Knead until a smooth dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the volume has increased approximately fourfold. SECOND DOUGH:

## FIRST DOUGH:

| | |
|---|---|
| unsalted butter 82% fat | 2.250g |
| egg yolks | 600g |
| caster sugar | 600g |
| honey | 400g |
| BURRO DI CACAO | 225g |
| vanilla beans | 4 |
| candied orange paste | 350g |
| grated lemon zest | 20g |

Knead until a smooth dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the volume has increased approximately fourfold. SECOND DOUGH:

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## FIRST DOUGH:

| | |
|---|---|
| DOLCE FORNO | 3.375g |
| liquid cream 35% fat | 375g |
| eggs | 600g |
| unsalted butter 82% fat | 500g |
| caster sugar | 375g |
| egg yolk | 1.000g |
| salt | 120g |

Knead until a smooth dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the volume has increased approximately fourfold. SECOND DOUGH:

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