



RICH RECIPE PANDORO

chef Advanced level

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO MAESTRO

water - (28-30°C)

water

yeast

unsalted butter 82% fat

PREPARATION

2.700g Knead until a smooth dry look is obtained. The temperature of the dough
900g must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
400g volume has increased approximately fourfold. SECOND DOUGH:
35g
200g

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO MAESTRO

eggs

eggs

sugar

egg yolk

unsalted butter 82% fat

PREPARATION

3.375g Knead until a smooth dry look is obtained. The temperature of the dough
700g must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
700g volume has increased approximately fourfold. SECOND DOUGH:
600g
850g
900g

FIRST DOUGH:

INGREDIENTS

unsalted butter 82% fat

egg yolks

caster sugar

honey

BURRO DI CACAO

vanilla beans

candied orange paste

grated lemon zest

PREPARATION

2.250g Knead until a smooth dry look is obtained. The temperature of the dough
600g must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
600g volume has increased approximately fourfold. SECOND DOUGH:
400g
225g
4
350g
20g

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO MAESTRO

liquid cream 35% fat

eggs

unsalted butter 82% fat

caster sugar

egg yolk

salt

PREPARATION

3.375g Knead until a smooth dry look is obtained. The temperature of the dough
375g must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
600g volume has increased approximately fourfold. SECOND DOUGH:
500g
375g
1.000g
120g