



# RICH RECIPE PANDORO

👤 Advanced level



**RECIPE CREATED BY:**  
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Pastry Chef

## FIRST DOUGH:

### DOLCE FORNO MAESTRO

water - (28-30°C)  
water  
yeast  
unsalted butter 82% fat

2.700g  
900g  
400g  
35g  
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 MAESTRO

eggs  
eggs  
sugar  
egg yolk  
unsalted butter 82% fat

3.375g  
700g  
700g  
600g  
850g  
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  
egg yolks  
caster sugar  
honey  
BURRO DI CACAO  
vanilla beans  
candied orange paste  
grated lemon zest

2.250g  
600g  
600g  
400g  
225g  
4  
350g  
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:

## FIRST DOUGH:

DOLCE FORNO MAESTRO  
liquid cream 35% fat  
eggs  
unsalted butter 82% fat  
caster sugar  
egg yolk  
salt

3.375g  
375g  
600g  
500g  
375g  
1.000g  
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:



Extraordinary  
made simple.