



# RICH RECIPE PANDORO

👨‍🍳 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 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:  
900g  
400g  
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 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:  
700g  
700g  
600g  
850g  
900g

## FIRST DOUGH:

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### 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:

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### 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