

RICH RECIPE PANDORO

Advanced level



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

FIRST DOUGH:

DOLCE FORNO MAESTRO	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 MAESTRO	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:

irca GROUP
Extraordinary made simple.

FIRST DOUGH:

DOLCE FORNO MAESTRO	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: