



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.