



# RICH RECIPE PANDORO

chef Advanced level

## FIRST DOUGH:

### INGREDIENTS

#### DOLCE FORNO

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

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:

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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

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