

RICH RECIPE PANDORO

FIRST DOUGH:

INGREDIENTS PREPARATION

DOLCE FORNO

2.700g Knead until a smooth dry look is obtained. The temperature of the dough water - (28-30°C)

water

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:

yeast 35g

200g

FIRST DOUGH:

unsalted butter 82% fat

INGREDIENTS PREPARATION

DOLCE FORNO3.375gKnead until a smooth dry look is obtained. The temperature of the dougheggs700gmust be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until theeggs700gvolume has increased approximately fourfold. SECOND DOUGH:

sugar 600q

egg yolk 850g

unsalted butter 82% fat 900g

FIRST DOUGH:

INGREDIENTS	PREPARATION
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unsalted butter 82% fat 2	250g Knead until a smooth dry look is obtained. The temperature of the dough
egg yolks	600g must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
caster sugar	600g volume has increased approximately fourfold. SECOND DOUGH:
honey	400g
BURRO DI CACAO	225g
vanilla beans	4
candied orange paste	350g
grated lemon zest	20g

FIRST DOUGH:

INGREDIENTS	PREPARATION
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DOLCE FORNO	3.375g	Knead until a smooth dry look is obtained. The temperature of the dough
liquid cream 35% fat	375g	must be between 26 and 28°C. Leave to rise at 28-30°C for 4 hours until the
eggs	600g	volume has increased approximately fourfold. SECOND DOUGH:
unsalted butter 82% fat	500g	
caster sugar	375g	
egg yolk	1.000g	
salt	120g	