



# QUICK RECIPE PANDORO

🏠 Intermediate level

## FIRST DOUGH:

### DOLCE FORNO

water - (28-30°C)  
unsalted butter 82% fat - (morbido)  
yeast

6.500g  
3.500g  
1.300g  
220g

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 2 hours and 30 minutes so that the volume trebles. EMULSION:

## FIRST DOUGH:

unsalted butter 82% fat - (morbido)  
sugar  
egg yolk

### BURRO DI CACAO

2.000g  
400g  
500g  
250g

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 2 hours and 30 minutes so that the volume trebles. EMULSION:

## FIRST DOUGH:

### DOLCE FORNO

egg yolk  
unsalted butter 82% fat - (morbido)  
sugar

### ZUCCHERO INVERTITO

salt

4.500g  
2.500g  
700g  
1.000g  
250g  
100g

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 2 hours and 30 minutes so that the volume trebles. EMULSION: