

# **QUICK RECIPE PANDORO**

### **FIRST DOUGH:**

		2TI

**DOLCE FORNO** 

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

yeast

#### **PREPARATION**

6.500g Knead until a smooth, dry look is obtained. The temperature of the dough 3.500g must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30

1.300g  $\,$  minutes so that the volume trebles. EMULSION:

**FIRST DOUGH:** 

#### **INGREDIENTS**

unsalted butter 82% fat - (morbido) sugar

egg yolk

**BURRO DI CACAO** 

#### **PREPARATION**

2.000g Knead until a smooth, dry look is obtained. The temperature of the dough 400g must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30  $\,$ 

500g minutes so that the volume trebles. EMULSION:

250g

220g

## **FIRST DOUGH:**

#### **INGREDIENTS**

DOLCE FORNO 4.500g

egg yolk
unsalted butter 82% fat - (morbido)
sugar
<u>ZUCCHERO INVERTITO</u>
salt

# 2.500g 700g **Preparation**

1.000g 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: