



QUICK RECIPE PANDORO

chef Intermediate level

FIRST DOUGH:

INGREDIENTS

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:

220g

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

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO

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

PREPARATION

4.500g Knead until a smooth, dry look is obtained. The temperature of the dough
2.500g must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30
700g minutes so that the volume trebles. EMULSION:
1.000g
250g
100g