



QUICK RECIPE PANDORO

👤 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 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:
3.500g
1.300g
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 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:
400g
500g
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