



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: