



# TWO DOUGHS PANDORO

👤 Advanced level

A classic leavened product of the Holidays



**RECIPE CREATED BY:**

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Pastry chef

## FIRST DOUGH

### DOLCE FORNO MAESTRO

water

fresh yeast

eggs

unsalted butter 82% fat

6500g

2700g

40g

1000g

1500g

- Start with DOLCE FORNO, brewer's yeast and water.  
- When the dough is formed, add the eggs in several steps until a smooth, well-formed glutinous mesh is formed.

- Finally, insert the butter twice and continue to knead until the dough is elastic and dry at a temperature of 26/28 °C.

- Leave to rise at 30 °C for 4,30 hours, or at least until it triples.

**WARNING:**

-It is advisable to make the "spy", putting 333 g of finished dough in a 1 liter jug to verify the effective triPLICATION.

-If the temperature of the first dough should be above 28 °C, it will be necessary to reduce the time of the first rising.

## EMULSION

unsalted butter 82% fat	3400g	- Mix the butter into a leaf mixer.
egg yolk	2500g	- Whiten the yolk with the sugar but do not whisk and add to the butter.
caster sugar	1700g	- Separately heat the cocoa butter to 50 °C and add the honey and levosucrol, then add the flavourings.
honey	400g	- Mix and add to butter.
<u>LEVOSUCROL</u>	200g	- Store at room temperature until use covered with a layer of film.
<u>BURRO DI CACAO</u>	250g	
<u>JOYPASTE VANIGLIA</u>		
<u>MADAGASCAR/BOURBON</u>	160g	
<u>JOYPASTE ZABAIONE TRADITION</u>	160g	
salt	135g	

## SECOND DOUGH

<u>DOLCE FORNO MAESTRO</u>	4500g	- Add DOLE FORNO and water, start kneading.
water	500g	- When the dough is well formed, add sugar and salt.
		- Add the emulsion several times until the dough is smooth and dry.
		- Check that the temperature of the dough is 26-28 °C.
		- Kneading time: 40/50 minutes in kneading machine.

## FINAL COMPOSITION

- Do not let it rise and divide in the size of 1050 gr.
- Roll tightly and place in the moulds previously buttered with butter.
- Place relative humidity of 70% at 21 °C for about 15 hours or until the dome is at the edge.
- Do not prick the surface before cooking to avoid cracking the dome.
- Bake at 165 °C for about 50 minutes.
- After baking, check with the help of a thermometer that the heart product has a temperature between 96/98 °C.
- Let it cool in the moulds for about 2 hours and remove the moulds.
- Leave them to dry for 6 to 7 hours upside down and pack in moplefan bags.

N.B. If you want to make a pandoro with white chocolate and berries, we recommend adding 2500g of Irca white goccioni and 2500g of Cesarin fruit berries to this dose.

N.B. if you want to make a mandarin pandoro, we recommend adding 1500 g of mandarin cubes to this dose.

### WARNINGS

How to Calculate the water temperature in the first dough:

This method is correct if you have a kneader with diving arms, if alternatively you have a spiral kneader, and keeping in mind that the same tends to heat the dough a lot, reduce the water temperature by at least 5 °C.

In order to obtain the correct final temperature of the dough, let's assume 26 to C, follow the diagram below.

It will be necessary to know and then measure 3 values:

- 1) the value of the ambient temperature
- 2) the temperature value of the Dolce Forno
- 3) the value defined in function of the mixer used (plunger 15, spiral or planetary mixer 20).

CALCULATION: Final Temperature 26 months C x 3 (fixed number) = 78 - value 1 (e.g. 20 years C) - value 2 (e.g. 18 years C) - value 3 (e.g. 15) = 78-20-18-15 = 25 which will be the temperature of the water in the first mixture using a dipper



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