



CHOCOLATE PANDORO

👤 Advanced level

A classic Italian large leavened, two-kneaded and made with chocolate.



RECIPE CREATED BY:

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FIRST DOUGH

DOLCE FORNO MAESTRO

water
unsalted butter 82% fat
eggs
fresh yeast

6500g
2000g
1300g
750g
36g

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

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EMULSION

SINFONIA CIOCCOLATO FONDENTE

68%	2000g	- Add the chocolate chips to the hot water and emulsify with the help of a blender.
water	1500g	- Once all the chocolate has melted, add the cocoa 22-24 to the jug and continue mixing.
Cacao 22-24	200	- Turn the butter in a planetary mixer with a leaf.
unsalted butter 82% fat	2500g	- Whiten the egg yolk with the sugar without whipping it and add it to the butter.
egg yolk	500g	- Add the honey, then add the aromas and the orange paste.
caster sugar	500g	- Mix and add to the butter.
honey	300g	- Add the chocolate ganache and turn for a few minutes.
		- Store at room temperature until use covered with a layer of film.

SECOND DOUGH

DOLCE FORNO MAESTRO

egg yolk	4500g	- Add the OVEN CAKE and yolk to the first dough (1) and start kneading.
caster sugar	1000g	- When the dough is well formed, add the sugar and salt.
salt	500g	- Insert the remaining yolk (2) three times.
egg yolk	120g	- Add the emulsion several times until the dough is smooth and dry.
SINFONIA CIOCCOLATO FONDENTE	1000g	- Finish with the 68% chocolate chips placed in the refrigerator for at least 2-3 hours.
68%	4500g	- Check that the temperature of the dough is 26-28 °C.
		- Kneading time: 40/50 minutes in kneading machine with dipping arms.

FINAL COMPOSITION

- Do not let it rest and divide it in the size of 1050 gr. Roll tightly and place in the moulds previously buttered with ointment butter.
- Place relative humidity of about 70% at 21 °C for about 15 hours or until the dome reaches the edge.
- Do not prick the surface before cooking to avoid cracking the dome.
- Bake at 165 °C for about 50 minutes.
- After cooking, check with the help of a thermometer that the heart product has a temperature between 96/98 °C.
- Allow to 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.

WARNINGS

How to Calculate the temperature of the water in the first dough:

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

In order to obtain the correct final temperature of the dough, let's assume 26° 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°C x 3 (fixed number) = 78 - value 1 (e.g. 20 °C) - value 2 (e.g. 18°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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