



CHOCOLATE PANDORO

chef Advanced level

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

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
unsalted butter 82% fat
eggs
fresh yeast

PREPARATION

6500g - Start with DOLCE FORNO, brewer's yeast and water.
2000g - When the dough is formed, add the eggs several times, until a smooth
1300g structure is obtained and the glutinous mesh is well formed.
750g - Finally, insert the butter twice and continue to knead until the dough is
36g 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

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

water

Cacao 22-24

unsalted butter 82% fat

egg yolk

caster sugar

honey

PREPARATION

2000g - Add the chocolate chips to the hot water and emulsify with the help of a

1500g blender.

200 - Once all the chocolate has melted, add the cocoa 22-24 to the jug and

2500g continue mixing.

500g - Turn the butter in a planetary mixer with a leaf.

500g - Whiten the egg yolk with the sugar without whipping it and add it to the

butter.

300g - Add the honey, then add the aromas and the orange paste.

- Mix and add to the butter.

- Add the chocolate ganache and turn for a few minutes.

- Store at room temperature until use covered with a layer of film.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

egg yolk

caster sugar

salt

egg yolk

SINFONIA CIOCCOLATO FONDENTE 68%

PREPARATION

4500g - Add the OVEN CAKE and yolk to the first dough (1) and start kneading.

1000g - When the dough is well formed, add the sugar and salt.

500g - Insert the remaining yolk (2) three times.

120g - Add the emulsion several times until the dough is smooth and dry.

1000g - Finish with the 68% chocolate chips placed in the refrigerator for at least 2-3 hours.

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 $26^{\circ}\text{C} \times 3$ (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