

# GENOAN PANDOLCE

Intermediate level

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| DOLCE FORNO | 6.500g |
| water - (28-30°C) | 3.200g |
| unsalted butter 82% fat - (morbido) | 750g |
| fresh yeast | 20g |

The evening dough must have a smooth, dry look. Check that the temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled. Add the required quantities of DOLCE FORNO, sugar, salt and ¾ of the butter to the evening dough; knead until a dry consistency is obtained, then gradually add the egg yolk and water and continue to work the dough until it tends to detach itself from the walls of the kneading machine. Add the remaining butter (melted) and delicately incorporate the sultanas, candied orange, candied citron, pine nuts and aniseed. Check that the temperature is between 26 and 28°C. Leave in a rising room at 28-30°C for about 50 minutes; divide into pieces of the desired size, roll them up and place on sheets or boards and leave them to rest for another 10-15 minutes. Roll up tightly again and place them on sheets with ovenproof paper. Leave in a rising room at 28-30°C with relative humidity of about 70%. Leave the 'pandolci' exposed to the air for 15 minutes until a film appears on the surface. Use a razor blade to carry out the traditional triangular cut. Bake at 180-190°C, time depending on product weight. As soon as they are removed from the oven, the 'pandolci' should be left to cool for about 10 hours before being wrapped in Moplefan bags.