

TWO DOUGHS PANDORO

Advanced level

A classic leavened product of the Holidays



RECIPE CREATED BY:

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FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	2700g
fresh yeast	40g
eggs	1000g
unsalted butter 82% fat	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 ºC.
- Leave to rise at 30 ºC 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 ºC, it will be necessary to reduce the time of the first rising.

EMULSION

unsalted butter 82% fat	3400g
egg yolk	2500g
caster sugar	1530g
honey	270g
LEVOSUCROL	270g
BURRO DI CACAO	250g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	180g
JOYPASTE CANNELLA	105g
cinnamon powder	25g
salt	135g

- Mix the butter into a leaf mixer.
- Whiten the yolk with the sugar but do not whisk and add to the butter.
- Separately heat the cocoa butter to 50 ºC and add the honey and levosucrol, then add the flavourings.
- Mix and add to butter.
- Store at room temperature until use covered with a layer of film.

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Extraordinary made simple.

SECOND DOUGH

DOLCE FORNO MAESTRO	4500g	- Add DOLE FORNO and water, start kneading.
water	500g	- When the dough is well formed, add sugar and salt.
pears	3000g	- Add the emulsion several times until the dough is smooth and dry.
Tutta Frutta Ginger - Cesarin	1500g	- Check that the temperature of the dough is 26-28 ºC.
		- 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 ºC 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 ºC for about 50 minutes.
- After baking, check with the help of a thermometer that the heart product has a temperature between 96/98 ºC.
- 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 goccioloni 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 ºC.
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