



QUICK RECIPE PANDORO

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.500
UNSALTED BUTTER 82% FAT	g 1.300
YEAST	g 220

PREPARATION

Knead until a smooth, dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30 minutes so that the volume trebles.

EMULSION:

FIRST DOUGH:

INGREDIENTS

UNSALTED BUTTER 82% FAT	g 2.000
SUGAR	g 400
EGG YOLK	g 500
BURRO DI CACAO	g 250

PREPARATION

Knead until a smooth, dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30 minutes so that the volume trebles.

EMULSION:

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO	g 4.500
EGG YOLK	g 2.500
UNSALTED BUTTER 82% FAT	g 700
SUGAR	g 1.000
ZUCCHERO INVERTITO	g 250
SALT	g 100

PREPARATION

Knead until a smooth, dry look is obtained. The temperature of the dough must be between 26 and 28°C. Leave to rise at 28-30°C for 2 hours and 30 minutes so that the volume trebles.

EMULSION:

STEP 4

INGREDIENTS

BIANCANEVE PLUS	To Taste
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AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.