



## RICH RECIPE PANDORO

### FIRST DOUGH:

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 2.700 |
| WATER                   | g 900   |
| WATER                   | g 400   |
| YEAST                   | g 35    |
| UNSALTED BUTTER 82% FAT | g 200   |

#### 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 4 hours until the volume has increased approximately fourfold. SECOND DOUGH:

### FIRST DOUGH:

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 3.375 |
| EGGS                    | g 700   |
| EGGS                    | g 700   |
| SUGAR                   | g 600   |
| EGG YOLK                | g 850   |
| UNSALTED BUTTER 82% FAT | g 900   |

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### INGREDIENTS

|                         |         |
|-------------------------|---------|
| UNSALTED BUTTER 82% FAT | g 2.250 |
| EGG YOLKS               | g 600   |
| CASTER SUGAR            | g 600   |
| HONEY                   | g 400   |
| BURRO DI CACAO          | g 225   |
| VANILLA BEANS           | 4       |
| CANDIED ORANGE PASTE    | g 350   |
| GRATED LEMON ZEST       | g 20    |

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## FIRST DOUGH:

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### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 3.375 |
| LIQUID CREAM 35% FAT    | g 375   |
| EGGS                    | g 600   |
| UNSALTED BUTTER 82% FAT | g 500   |
| CASTER SUGAR            | g 375   |
| EGG YOLK                | g 1.000 |
| SALT                    | g 120   |

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## STEP 5

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### INGREDIENTS

|            |          |
|------------|----------|
| BIANCANEVE | To Taste |
|------------|----------|

#### AMBASSADOR'S TIPS

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