



RICH RECIPE PANDORO

FIRST DOUGH:

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:

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

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:

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

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:

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

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:

STEP 5

INGREDIENTS

BIANCANEVE	To Taste
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STEP 6

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
JOYGELATO MASCARPONE	g 45
WATER	g 100
LILLY NEUTRO	g 100

AMBASSADOR'S TIPS

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