



CHOCOLATE PANDORO

A CLASSIC ITALIAN LARGE LEAVENED, TWO-KNEADED AND MADE WITH CHOCOLATE.

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

UNSALTED BUTTER 82% FAT - SOFT

EGGS

FRESH YEAST

g 6500

g 2000

g 1300

g 750

g 36

PREPARATION

- Start with DOLCE FORNO, brewer's yeast and water.
- When the dough is formed, add the eggs several times, until a smooth structure is obtained and the glutinous mesh is well formed.
- Finally, insert the butter twice and continue to knead until the dough is elastic and dry at a temperature of 26/28 °C.
- Leave to rise at 30 °C 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 °C, it will be necessary to reduce the time of the first rising.

EMULSION

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

WATER - 70°C

g 2000

g 1500

PREPARATION

- Add chocolate chips to the hot water and emulsify with the help of a minipimer.
- Once all the chocolate has melted, add the cocoa 22-24 to the jug and continue mixing.
- Turn the butter into a leaf mixer.

CACAO 22-24
UNSALTED BUTTER 82% FAT - SOFT
EGG YOLK
CASTER SUGAR
HONEY

- | | |
|--------|---|
| 200 | - Whiten the yolk with the sugar but do not whisk it and add it to the butter. |
| g 2500 | - Separately heat the cocoa butter to 50 °C and add the honey, then add the flavourings and the |
| g 500 | orange paste. |
| g 500 | - Mix and add to butter. |
| g 300 | - Add the chocolate ganache and stir for a few minutes. |
| | - Store at room temperature until used covered with a film layer. |

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
EGG YOLK
CASTER SUGAR
SALT
EGG YOLK
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

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|--------|--|
| g 4500 | - Add the OVEN CAKE and yolk to the first dough (1) and start kneading. |
| g 1000 | - When the dough is well formed, add the sugar and salt. |
| g 500 | - Insert the remaining yolk (2) three times. |
| g 120 | - Add the emulsion several times until the dough is smooth and dry. |
| g 1000 | - Finish with the 68% chocolate chips placed in the refrigerator for at least 2-3 hours. |
| g 4500 | - Check that the temperature of the dough is 26-28 °C. |
| | - Kneading time: 40/50 minutes in kneading machine with dipping arms. |

PREPARATION

FINAL COMPOSITION

- Do not let it rest and divide it in the size of 1050 gr. Roll tightly and place in the moulds previously buttered with ointment butter.
- Place relative humidity of about 70% at 21 °C for about 15 hours or until the dome reaches the edge.
- Do not prick the surface before cooking to avoid cracking the dome.
- Bake at 165 °C for about 50 minutes.
- After cooking, check with the help of a thermometer that the heart product has a temperature between 96/98 °C.
- Allow to 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.

WARNINGS

How to Calculate the temperature of the water in the first dough:

This method is correct if you have a kneader with dipping arms, if alternatively you have a spiral mixer, keep in mind that the same tends to heat the dough a lot, thus reduce the water temperature by at least 5°C.

In order to obtain the correct final temperature of the dough, let's assume 26° 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°C x 3 (fixed number) = 78 - value 1 (e.g. 20 °C) - value 2 (e.g. 18°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

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF