



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
g 2500
g 500
g 500
g 300

- Whiten the yolk with the sugar but do not whisk it and add it to the butter.
- Separately heat the cocoa butter to 50 °C and add the honey, then add the flavourings and the orange paste.
- Mix and add to butter.
- 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%

g 4500
g 1000
g 500
g 120
g 1000
g 4500

PREPARATION

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

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