



# MANDARIN PANDORO

A CLASSIC LEAVENED PRODUCT OF THE HOLIDAYS

DIFFICULTY LEVEL



## FIRST DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
FRESH YEAST  
EGGS  
UNSALTED BUTTER 82% FAT

g 6500  
g 2700  
g 40  
g 1000  
g 1500

### PREPARATION

- Start with DOLCE FORNO, brewer's yeast and water.
- When the dough is formed, add the eggs in several steps until a smooth, well-formed glutinous mesh is 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

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### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 3400
EGG YOLK	g 2500
CASTER SUGAR	g 1700
HONEY	g 400
LEVOSUCROL	g 200
BURRO DI CACAO	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 160
JOYPASTE ZABAIONE TRADITION	g 160
SALT	g 135

### PREPARATION

- Mix the butter into a leaf mixer.
- Whiten the yolk with the sugar but do not whisk and add to the butter.
- Separately heat the cocoa butter to 50 °C and add the honey and levosucrol, then add the flavourings.
- Mix and add to butter.
- Store at room temperature until use covered with a layer of film.

## SECOND DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO	g 4500
WATER	g 500
MANDARIN CANDID CUBES 4X4 CESARIN	g 1500

### PREPARATION

- Add DOLE FORNO and water, start kneading.
- When the dough is well formed, add sugar and salt.
- Add the emulsion several times until the dough is smooth and dry.
- Add the mandarin candied cubes.
- Check that the temperature of the dough is 26-28 °C.
- Kneading time: 40/50 minutes in kneading machine.

## FILLING

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### INGREDIENTS

FRUTTA IN CREMA CESARIN - MANDARIN	To Taste
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### PREPARATION

- Once completely cooled whip the pandors with Fruit in Cesarin Mandarin Cream.

## FINAL COMPOSITION

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

N.B. If you want to make a pandoro with white chocolate and berries, we recommend adding 2500g of Irca white goccioloni and 2500g of Cesarin fruit berries to this dose.

N.B. if you want to make a mandarin pandoro, we recommend adding 1500 g of mandarin cubes to this dose.

## WARNINGS

How to Calculate the water temperature in the first dough:

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

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

PASTRY CHEF, CHOCOLATIER AND BAKER