

# **QUICK RECIPE PANDORO**

## FIRST DOUGH:

INGREDIENTS		PREPARATION	
DOLCE FORNO	g 6.500	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 2 hours and 30 minutes so that the volume trebles.	
WATER	g 3.500	EMULSION:	
UNSALTED BUTTER 82% FAT	g 1.300		
YEAST	g 220		

### FIRST DOUGH:

INGREDIENTS		PREPARATION	
UNSALTED BUTTER 82% FAT	g 2.000	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 2 hours and 30 minutes so that the volume trebles.	
SUGAR	g 400	EMULSION:	
EGG YOLK	g 500		
BURRO DI CACAO	g 250		



### FIRST DOUGH:

INGREDIENTS		PREPARATION
DOLCE FORNO EGG YOLK UNSALTED BUTTER 82% FAT SUGAR	g 4.500 g 2.500 g 700 g 1.000	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 2 hours and 30 minutes so that the volume trebles. EMULSION:
ZUCCHERO INVERTITO	g 250	
SALT	g 100	
STEP 4		

**INGREDIENTS** 

To Taste BIANCANEVE PLUS

# AMBASSADOR'S TIPS

You can replace DOLCE FORNO with **DOLCE FORNO MAESTRO** and follow the same recipe.

