

# **RICH RECIPE PANDORO**



INGREDIENTS		PREPARATION
DOLCE FORNO	g 2.700	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
WATER	g 900	fourfold. SECOND DOUGH:
WATER	g 400	
YEAST	g 35	
UNSALTED BUTTER 82% FAT	g 200	

## FIRST DOUGH:

INGREDIENTS		PREPARATION
DOLCE FORNO	g 3.375	Knead until a smooth dry look is obtained. The temperature of the dough must be and 28°C. Leave to rise at 28-30°C for 4 hours until the volume has increased app
EGGS	g 700	fourfold. SECOND DOUGH:
EGGS	g 700	
SUGAR	g 600	
EGG YOLK	g 850	
UNSALTED BUTTER 82% FAT	g 900	

be between 26 approximately



## 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		
CASTER SUGARg 600HONEYg 400BURRO DI CACAOg 225VANILLA BEANS4CANDIED ORANGE PASTEg 350	UNSALTED BUTTER 82% FAT	g 2.250
HONEY g 400 BURRO DI CACAO g 225 VANILLA BEANS 4 CANDIED ORANGE PASTE g 350	EGG YOLKS	g 600
BURRO DI CACAOg 225VANILLA BEANS4CANDIED ORANGE PASTEg 350	CASTER SUGAR	g 600
VANILLA BEANS 4 CANDIED ORANGE PASTE 230	HONEY	g 400
candied orange paste g 350	BURRO DI CACAO	g 225
-	VANILLA BEANS	4
grated lemon zest g 20	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	PREPARATION		
DOLCE FORNO	g 3.375	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:	
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		

#### STEP 5

#### INGREDIENTS

BIANCANEVE

To Taste



# AMBASSADOR'S TIPS

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