

UNSALTED BUTTER 82% FAT

RICH RECIPE PANDORO

FIRST DOUGH:

INGREDIENTS	
DOLCE FORNO	g 2.700
WATER	g 900
WATER	g 400
YEAST	g 35

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

DOLCE FORNO	g 3.375
EGGS	g 700
EGGS	g 700
SUGAR	g 600
EGG YOLK	g 850
UNSALTED BUTTER 82% FAT	g 900

PREPARATION

g 200

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
UNSALTED BUTTER 82% FAT	g 2.250	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:
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	

FIRST DOUGH:

	PREPARATION
g 3.375 g 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:
g 600	
g 500	
g 375	
g 1.000	
g 120	
	g 375 g 600 g 500 g 375 g 1.000

STEP 5

INGREDIENTS

BIANCANEVE To Taste



AMBASSADOR'S TIPS

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

