

# **QUICK RECIPE PANDORO**

### FIRST DOUGH:

INGREDIENTS

		k
DOLCE FORNO	g 6.500	8
WATER	g 3.500	Ė
UNSALTED BUTTER 82% FAT	g 1.300	

#### **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 2 hours and 30 minutes so that the volume trebles. EMULSION:

#### FIRST DOUGH:

**INGREDIENTS** 

YEAST

UNSALTED BUTTER 82% FAT	g 2.000
SUGAR	g 400
EGG YOLK	g 500
BURRO DI CACAO	g 250

#### **PREPARATION**

g 220

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:



### FIRST DOUGH:

INGREDIENTS		PREPARATION
DOLCE FORNO	g 4.500	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.
EGG YOLK	g 2.500	EMULSION:
UNSALTED BUTTER 82% FAT	g 700	
SUGAR	g 1.000	
ZUCCHERO INVERTITO	g 250	
SALT	g 100	

### STEP 4

### **INGREDIENTS**

BIANCANEVE PLUS To Taste

## AMBASSADOR'S TIPS

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

