



QUICK RECIPE PANDORO

FIRST DOUGH:

INGREDIENTS

| | |
|-------------------------|---------|
| DOLCE FORNO | g 6.500 |
| WATER | g 3.500 |
| UNSALTED BUTTER 82% FAT | g 1.300 |
| YEAST | g 220 |

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

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

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

| | |
|-------------------------|---------|
| DOLCE FORNO | g 4.500 |
| EGG YOLK | g 2.500 |
| UNSALTED BUTTER 82% FAT | g 700 |
| SUGAR | g 1.000 |
| ZUCCHERO INVERTITO | g 250 |
| SALT | g 100 |

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:

STEP 4

INGREDIENTS

| | |
|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
|-----------------|----------|

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.