



RICH RECIPE PANDORO

FIRST DOUGH:

INGREDIENTS

| | |
|-------------------------|---------|
| DOLCE FORNO | g 2.700 |
| WATER | g 900 |
| WATER | g 400 |
| YEAST | g 35 |
| UNSALTED BUTTER 82% FAT | g 200 |

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

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

| | |
|-------------------------|---------|
| 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 |

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FIRST DOUGH:

INGREDIENTS

| | |
|-------------------------|---------|
| DOLCE FORNO | g 3.375 |
| 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 |

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:

STEP 5

INGREDIENTS

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

STEP 6

INGREDIENTS

| | |
|----------------------|-------|
| LIQUID CREAM 35% FAT | g 500 |
| JOYGELATO MASCARPONE | g 45 |
| WATER | g 100 |
| LILLY NEUTRO | g 100 |

AMBASSADOR'S TIPS

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