



# Pandoro Artigianale

con Panettone Tradizionale

## Emulsion ingredients

Butter	600g
Icing sugar	400g
Cocoa butter (melted)	50g
Vanilla or aromas	a piacere
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Total emulsion	1050g

## Dough ingredients

Pre dough	1920g
Flour (340/360 W)	200g
Emulsion	1050g
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Total dough	3170g

## Pre dough ingredients

Panettone ArtigIANALE	1000g
Flour (340/360 W)	100g
Milk	350g
Eggs	250g
Yolks	150g
Butter	60g
Yeast	10g
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Total pre dough	1920g

## Emulsion processing procedure

Whip all ingredients in planetary mixer with paddle attachment, pouring in melted cocoa butter until well whipped. Spread on a baking sheet and place in refrigerator or freezer.

## Pre dough processing procedure

Mix the flours with the milk, yeast, egg yolks, and half the eggs until the dough is well formed. Gradually add remaining eggs and once absorbed incorporate soft butter. (Dough T° 27°C).

Let rise at 30°C with 80% R.H. for 5 hours until the dough quintuples in volume. It is recommended to perform the LEVITATION TEST by placing 300g of dough in a 1-liter jug; use the dough only when the leavened product comes out of the jug.

## Dough processing procedure

Knead pre-dough and flour until smooth and well formed. Add cold emulsion in several times in pieces and continue kneading until it is completely absorbed. (Dough T° 20/22°C). Let rest at room temperature(22/23°C) for about 45 minutes. Break into desired weight, pirlare twice and place in typical molds previously buttered. Place to rise at a temperature of 20/21°C for about 14 hours.

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