

Pandoro (Christmas bread from Verona)

Sponge:

2 tsp dry yeast (or 15 g fresh yeast)
60 g warm water
50 g bread flour
1 TBsp sugar
1 egg yolk

- Dissolve the yeast in the warm water, stir in the sugar, yolks and flour. Cover and let rise for 50-60 minutes until doubled.

1st dough:

1/4 tsp dry yeast (or 3 g fresh yeast)
2 TBsp warm water
25 g sugar
200 g bread flour
1 egg
30 g butter, room temperature

- Add to the sponge the yeast dissolved in the water. Add the sugar, flour and egg and knead them in. Finally knead in the soft butter until well mixed.
- Cover and let rise in a warm spot for about 50 minutes.

2nd dough:

200 g bread flour
100 g sugar
2 eggs
1 tsp salt
1 vanilla pod, use the seeds that you scrape out

140 g butter, room temperature

- Add the eggs, sugar, flour, salt and vanilla seeds to the 1st dough and knead it to a smooth dough. Shape to a ball and place it in a with butter greased bowl. Cover and let rise for about 1,5 hour until doubled.
- Now place the bowl in the fridge for 40 minutes. At this point you can leave the dough in the fridge for up to 12 hours, which can be handy if you want to spread the making over two days.
- Roll the dough into a 12" square. Spread the soft butter over the dough in a smaller square with its corners to the middle of the sides of the larger square (the photo's will make it clear). Fold the corners of the dough square to the middle (like an envelope) and close the seems very well. Try not to inclose too much airbubbles when you do that, that will make it easier with the rolling later on.
- When the seems are closes, you carefully roll out the dough to twice its size and now give it a business letter fold. Cover with a clean cloth and let it rest in the fridge for 20 minutes.
- Roll out the dough again and give it a business letter fold. Cover with a clean cloth and let it rest in the fridge for 20 minutes.
- Roll out the dough for the third time and give it a business letter fold. Cover with a clean cloth and let it rest in the fridge for 20 minutes.
- Fold the sides under the dough and shape into a ball. Place it -smooth side down- in a

well buttered Pandoro tin. This is a high, somewhat narrow star shape with 8 points. You can also bake it in a different shape of about 3 liters (like a high dome like the panettone), but these points give a lovely buttery crust and of course looks quite festive.

- Cover with greased plastic and let it rise in a warm spot until the dough just comes above the mold. This can take several hours, depending on the warmth of the spot.
- When you see the dough almost high enough, preheat the oven to 360°F.
- Bake the Pandoro on a rack in the oven; 15 minutes on 360°F, then lower the oven to 320°F and bake for another 20 minutes. Check with a wooden squewer if the dough is cooked, keep baking until it comes out clean. (it took me about 30 minutes on the second temperature setting until it was done.
- Cover the Pandoro with some foil if it turns too brown too early.
- Let it cool 5 minutes in the tin and then invert it carefully on a wire rack to cool completely. Sprinkle with icing sugar before serving. Buon natale!

(source: "Pane e Roba Dolce" -Sorelle Simili)

Original post can be found on my blog "Notitie van Lien" ©2008.

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