

LAKELAND

Pandoro Recipe

Ingredients

- 500g strong white flour, extra for dusting
- 5g salt
- 125g caster sugar
- 10g fast-action yeast
- 150g softened butter, extra for greasing
- 2 medium eggs
- 2 egg yolks
- 2 tsp vanilla paste
- 100ml milk, warmed
- Icing sugar, for dusting

Optional flavouring:

Add the zest of a lemon or orange or both for a different flavour when you add the eggs.

What to do

- Put the flour in a bowl of a mixer with a dough hook. Add the salt and caster sugar to one side of the bowl and the yeast to the other side. Add the softened butter, eggs, egg yolks, vanilla and milk.
- Start the mixer on a slow speed and mix together until a wet sticky dough is formed.
- Gradually increase the speed of the mixer and mix for 10 minutes. The dough should then have a thicker consistency and adhere to the dough hook. If the dough is not sticking to the dough hook mix for a further 5 minutes, or until the correct consistency is achieved.
- Dust your work surface with flour, lightly, tip out the dough and gently knead to form a ball. Place the dough in a lightly greased bowl, cover and leave to prove until it has doubled in size. Usually about 4 hours, or leave overnight for the best result.
- Grease the Pandoro tin with butter and dust gently with flour. Tip the risen dough out onto a lightly floured work surface, knock out the air, then fold in on itself a few times.
- Shape into a ball and place in the prepared tin, gently pressing into the corners. Cover and leave to rise until it comes to the top of the tin, this will take 1½-2 hours.
- Preheat the oven to 190°C (170°C Fan/Gas Mark 5). Uncover the bake for 35-40 minutes. To test to see if it is cooked, by inserting a skewer into the middle, if it comes out clean it is cooked. Leave to cool in the tin for 5 minutes then turn out and cool on a wire rack
- Trim the base, before serving, so it sits flat on a serving plate.
- Dust with icing sugar, serve and enjoy!

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