Pandoro Christmas tree with Nutella®

Cakes / Mini Cakes | Lunch | Mid-afternoon | Christmas

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For 15 portions

225 gr Nutella
Icing sugar

For the poolish:

65 gr of flour
33ml of warm water
16 gr of fresh yeast

For the 1st dough:

The poolish
120 gr strong flour
30 gr sugar
65 gr egg

For the 2nd dough:

The 1st dough previously prepared
250 gr strong flour

10 gr powdered milk
130 gr sugar
14 gr honey
185 gr ointment texture butter
160 gr egg
1 egg yolk
vanilla essence to taste
The zest of a lemon or orange

TOTAL PREPARATION TIME: 60 MIN + REST AND FERMENTATION

PREPARATION

1. Dissolve the yeast in the warm water and add the flour slowly. Form a ball and reserve in a container covered with a cloth. Let stand at room temperature until doubled in volume, about 90 minutes.

2. Mix the preferment with the rest of the ingredients of the first dough in an electric mixer.

3. Knead for a few minutes until a smooth and firm dough is formed, which detaches itself from the walls of the bowl.

4. Form a ball and reserve in a container covered with a cloth for about 90 minutes.

5. To make the third dough, incorporate the second dough and add the flour, sugar, honey, egg yolk and the aromas of citrus and vanilla. Knead with the hook for about a minute.

6. Add the eggs and continue kneading until a smooth, firm dough forms.

7. Finally add the butter cut into small cubes.

8. Keep kneading until it completely detaches from the walls of the bowl.

9. Grease the pandoro mold with butter.

10. Place the dough inside the mold and let it rest for 2-3 hours covered with a cloth to ferment.

11. Preheat the oven to 170°C and cook your Pandoro for about 60 minutes.

12. When it is cooked, let it cool for a couple of hours, and then unmold it.

PRESENTATION

1. Cut each of the layers of the Pandoro horizontally, to form different levels.

2. Cover each of the floors with the Nutella and reassemble the floors.

3. Sprinkle it with some icing sugar to decorate.