



To Make Dough

Traditional Pandoro (Pan D'Oro – Bread of Gold) has a long and complicated process to develop the dough and takes at least 5 hours. We will use a simpler version to make these Citrus Roses, you mix a Biga sponge and leave to rise, then add the rest of the ingredients, mix and leave to rise. Then shape, rise and bake

Bread Mix Recipe.

Biga (sponge) Ingredients.

2 t Dry Active Yeast
75gms (½ C) White Bread mix
¼ C warm water

Dough Ingredients

450gm (3 C) White Bread mix

2 T custard powder
2 T Vanillin Sugar
zest of an orange or lemon

Liquid

2 eggs, 75gms butter, 200mls milk

Scratch Recipe.

Biga (sponge) Ingredients.

2 t Dry Active Yeast
75gms (½ C) Unbleached Bread Flour
¼ C warm water

Dough Ingredients

450gram (3 C) Unbleached Bread Flour
2 t Bread Improver 2 t salt
2 T custard powder
2 T vanillin sugar
zest of an orange or lemon

Liquid

2 eggs, 75gms butter, 200mls milk

To make the Biga (Sponge).

1. Measure the flour, for the biga, into a large bowl, and stir in the yeast.
2. Blend in the warm water, mix to a smooth paste/dough.
3. Cover the bowl and leave to rise until at least double, at least an hour.

To make Dough.

4. Measure all the dry ingredients for the dough, into the bowl, on top of the Biga.
5. Heat the butter and milk, until hot, slowly whisk into the eggs.
6. Pour warm liquid onto dry ingredients, mix into a dough, adding more milk if needed.
7. Tip the dough out onto a lightly floured surface and knead gently for about 30 seconds.
8. Place dough back into the bowl, cover the dough with a freezer bag, cover the bowl and sit in warm water in the sink. Leave to rise to double in size.
9. To make a more authentic Biga dough, when the dough has risen, tip it out and knead into a ball, return to bowl and rise a second time before going on to shape the roses.

To make the Citrus Roses.

1. Tip the risen dough out onto a little flour, flip and pat into a smooth ball.
2. Grease a large non-stick fluted tin. Line the base with a circle of baking paper.
3. Roll the dough out into a large rectangle, cut circles (approx. 4") out of the dough.
4. Lay 3 circles of dough in a row, just overlapping, sprinkle on some citrus sugar, roll up into logs. Cut through the middle of the logs. Turn each half onto the cut surface.
5. Place these "roses" into the tin. Leave in a warm place, to rise until double in size.
6. Bake in a hot oven for 20-30 mins until golden brown.
7. While still hot, can drizzle generously with orange/lemon glaze.
8. Serve with the sour cream sauce. Or simply dusted with icing sugar.

Glazes:-

Milk & Sugar glaze - 1 T of milk with 1 t of sugar.

Orange/Lemon Glaze (for afternoon tea) - 3 generous T of fondant icing, grated orange/lemon rind to taste, squeeze of juice to make the mix thin enough to drizzle on.

Orange/Lemon Sour Cream Topping – mix in a large jug and microwave, stirring often until thickened (for Dessert) - ½ C of sugar, ½ C of sour cream, 45gms butter, 2 T orange/lemon juice, 1 t fine semolina.

Citrus Sugar (zest the citrus with a microplane or grind with sugar in a mortar & pestle)
1 C caster sugar
zest of lemon or orange

“Gold Dust.”

Add delicious citrus zing to so many sweet or savoury dishes with fabulous dried citrus zest.

Ingredients

2 or 3 of Your Favourite Citrus fruit – usually lemons or oranges.

1. Place a sheet of baking paper into a small baking tray.
2. Using a fine Microplane, scrape the zest of the citrus fruit onto the baking paper.
3. Spread out into an even layer.
4. Bake in a low oven for about 1 hour, turn off oven and leave overnight. When making meringues you can also dry your citrus zest on a tray above the meringues.
5. Must be completely dry, then crumble well and store in an airtight jar.

Sugar Buns Shaping Techniques.

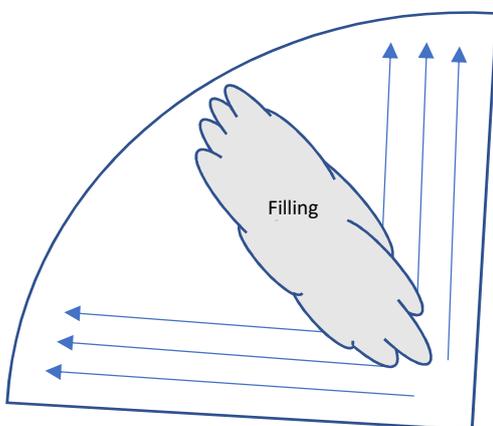
<https://www.youtube.com/watch?v=WD5kteluOkE>

Hard to put into words how to shape these buns. Easier to watch the video and copy.

Hearts – can be cooked in muffin tins or on baking trays.

1. Roll dough into small balls, flatten into rounds.
2. Top each round with a good sprinkle of citrus sugar or cinnamon sugar.
3. Roll into logs. Fold logs in half lengthwise, cut a slit in the rounded end of the fold, lay the sides of the slit outwards to flatten. Should be heart shaped.

Try these as well.



Roll dough into a circle, cut into four wedges, make 3 slits as per diagram. Place filling (eg chunky apple, sugar and nuts) down the centre, fold both straight edges up over filling.

Roll small ball of dough into an oval, spread a little filling across one end of the dough, cut slits down the dough away from the filling eg cream cheese and sugar. Roll up from the filling end. Curl into a ball.

