

# COLOMBA - GOLDEN RECIPE

Advanced level

## PRIMO IMPASTO

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| DOLCE FORNO MAESTRO | 6.500g |
| water - (28-30°C) | 3.100g |
| unsalted butter 82% fat - (morbido) | 1.200g |
| sugar | 300g |
| egg yolk | 500g |
| yeast | 30g |

Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water gradually and continue until a smooth consistency is obtained.Check that its temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1 kg egg yolks and knead for about 10 minutes. Gradually add the remaining egg yolks (about half kilo each time) and continue to work until finishing the egg yolks.Gradually add the soft butter (about half kilo each time). Check that the dough temperature is 26-28°C (if temperature is below 26-28°C it is advisable to slightly heat the diced candied orange in a oven for 1-2 minutes). Delicately incorporate the candied fruit and check again that the dough temperature is 26-28°C. Place the dough in a rising room at 28-30°C for one hour; divide into pieces of the desired size, roll up and place on sheets or boards and leave to rest for another 15-20 minutes. Roll into bread roll shapes and place in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the 'colombe' exposed to the air for 10 minutes until a film appears on the surface. Cover with icing MANDORGLASS or BRIO BIG, decorate with almonds, sprinkle granulated sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, oven time depending on product weight. The products must be wrapped in Moplefan bags the morning after baking.

# AROMI A PIACERE

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| DOLCE FORNO MAESTRO | 3.500g |
| unsalted butter 82% fat - (morbido) | 1.900g |
| egg yolk | 2.000g |
| sugar | 900g |
| honey | 90g |
| salt | 90g |
| diced candied orange | 4.100g |

Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water gradually and continue until a smooth consistency is obtained.Check that its temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1 kg egg yolks and knead for about 10 minutes. Gradually add the remaining egg yolks (about half kilo each time) and continue to work until finishing the egg yolks.Gradually add the soft butter (about half kilo each time). Check that the dough temperature is 26-28°C (if temperature is below 26-28°C it is advisable to slightly heat the diced candied orange in a oven for 1-2 minutes). Delicately incorporate the candied fruit and check again that the dough temperature is 26-28°C. Place the dough in a rising room at 28-30°C for one hour; divide into pieces of the desired size, roll up and place on sheets or boards and leave to rest for another 15-20 minutes. Roll into bread roll shapes and place in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the 'colombe' exposed to the air for 10 minutes until a film appears on the surface. Cover with icing MANDORGLASS or BRIO BIG, decorate with almonds, sprinkle granulated sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, oven time depending on product weight. The products must be wrapped in Moplefan bags the morning after baking.