

CARAMEL AND BLUEBERRY COLOMBA

Advanced level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

FRIST DOUGH

DOLCE FORNO MAESTRO	6.500g
water	3.300g
unsalted butter 82% fat	1.200g
sugar	300g
egg yolk	500g
yeast	30g

Start the dough with DOLCE FORNO, the yeast and 2/3 of the water called for in the recipe.
When the dough begins to form, add the remaining water in several stages and continue until you obtain a smooth structure.
Add the sugar and then the egg yolk in several batches.
Finish with the soft butter which will be added in 2-3 times.
Check that the temperature of the dough is 26-28°C.
It is recommended to create a dough by rolling out 250 grams of dough into a 1 liter jug.
Leave to rise at 20-22°C with humidity of 70-80% or, if not provided, covered with a nylon cloth for 12-14 hours or in any case until the volume has quadrupled.

SECOND DOUGH

DOLCE FORNO MAESTRO	4.500g
unsalted butter 82% fat	2.200g
water	500g
egg yolk	2.300g
sugar	1.000g
honey	200g
salt	100g

The following morning the dough should be slightly rounded.
Add the required quantities of DOLCE FORNO and water and to the evening dough and knead for 5-10 minutes.
Once the DOLCE FORNO has been absorbed, add the sugar, honey, salt and 1kg of egg yolk and knead for about 10 minutes.
Then add the remaining yolk in several batches (about half a kilo at a time).
Add the soft butter in several batches (about half a kilo at a time) until you obtain a smooth paste.
Finish with the CARAMEL CUBES.
Place the dough to proof in a leavening cell at 28-30°C for 60 minutes.
Divide the dough into the desired sizes (for 1kg doves weigh 2 pieces of 450g each), then roll up and place on baking trays or boards and leave to rest for another 15-20 minutes.
Roll up into little loaves and place in the appropriate paper moulds.
Place in a leavening cell at 28-30°C with relative humidity of approximately 70%, until the top of the dough almost protrudes from the moulds; if the cell does not have a humidifier, keep the pastries covered with plastic sheets.

FINAL COMPOSITION

Once leavening is complete, leave the doves exposed to the ambient air for 10 minutes so that a light skin forms on the surface.
Cook at 170-180°C for variable times depending on weight until reaching 92-94°C at the core.
Freshly baked doves must be left to cool in an upside down position for 8-10 hours.
Once cold, fill with FRUTTA IN CREMA BLUEBERRY Cesarin.
Coat with tempered Sinfonia Caramel Oro Chocolate and decorate with blueberry granules HG Cesarin.