



HAZELNUT COLOMBA

chef Basic level

Large leavened products

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
egg yolk
caster sugar
unsalted butter 82% fat
yeast

PREPARATION

6500g -Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated
2400g in the recipe for 5-10 minutes.
1600g -When the dough begins to take shape, add the sugar and the egg yolk little
500g by little until you obtain a smooth consistency, then, add the softened butter
2000g in 3-4 times.
30g -Check that the temperature of the dough is at about 26-28°C.
-Place in the proofer for 12-14 hours at 22-24°C with relative humidity of
about 70/80%. If the proofer is unprovided of the humidifier, cover the dough
with a plastic cloth. During this first process, the dough should have
quadrupled its initial volume.

ADVICES:

- We suggest cutting out a 250g piece of the dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of its volume.
- Start kneading on second speed and when around the end of the kneading finish on first speed.
- If the temperature of the first dough is higher than 28°C, you should shorten the first rising time.
- If using a spiral or a hook planetary mixer it is important to reduce the amount of water for the first dough from 2400 to 2300gr.

HAZELNUT GANACHE

INGREDIENTS

JOYPASTE NOCCIOLA PREMIUM

water

PREPARATION

1200g -Mix, with the help of a whisk, JOYPASTE NOCCIOLA PREMIUM with the

900g boiling water.

-Cover the dough with a film and let it rest at room temperature all night long.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

egg yolk

unsalted butter 82% fat

caster sugar

salt

honey

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candied orange peel cubes

PREPARATION

3500g -The next morning, the dough shall be slightly curved.

400g -Add to the evening dough the DOLCE FORNO MAESTRO and then knead

1500g for about 5-10 minutes.

1400g -Once all the ingredients are absorbed in the mixture, add sugar, salt, and a

800g part of the yolk. Add the remaining yolk in two times and keep kneading.

110g -Mix the honey and the softened butter and add the mixture to the dough in two or three times.

500g -Add the hazelnut ganache to the dough in four times.

1500g -Add the toasted hazelnuts and the candy orange.

1500g -Place in the proofer for 1 hour at 28-30°C.

-Divide the dough into the desired size, roll them up, place on trays and let it rest for 10-15 minutes at 28-30°C.

-Roll them up again and transfer into the specific paper moulds.

-Place into the proofer at 28-30°C with relative humidity of 70-80%, until the top of the dough is 1 cm lower from the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.

GLAZE

INGREDIENTS

DELINOISSETTE

caster sugar

egg whites

rice starch

unsalted butter 82% fat

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PREPARATION

1400g -Mix DELINOISSETTE, sugar, and the rice starch.

700g -Add the egg white and mix in the planetary mixer with the paddle

560g attachment for 5 minutes.

420g -Add the melted butter and mix.

280g -With the help of a flexible spatula or a pastry bag with the flat nozzle, brush

210g evenly the glaze on the surface of the leavened product.

ADVICES:

-Prepare the glaze at the time of use.

-Do not change the type of starch used.