

HAZELNUT COLOMBA

Advanced level

Large leavened products

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	2400g
egg yolk	1600g
caster sugar	500g
unsalted butter 82% fat	2000g
yeast	30g

-Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated in the recipe for 5-10 minutes.
-When the dough begins to take shape, add the sugar and the egg yolk little by little until you obtain a smooth consistency, then, add the softened butter in 3-4 times.
-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

JOYPASTE NOCCIOLA PREMIUM	1200g
water	900g

-Mix, with the help of a whisk, JOYPASTE NOCCIOLAPREMIUM with the boiling water.
-Cover the dough with a film and let it rest at room temperature all night long.

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	400g
egg yolk	1500g
unsalted butter 82% fat	1400g
caster sugar	800g
salt	110g
honey	500g
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candied orange peel cubes	1500g

-The next morning, the dough shall be slightly curved.
-Add to the evening dough the DOLCE FORNO MAESTRO and then knead for about 5-10 minutes.
-Once all the ingredients are absorbed in the mixture, add sugar, salt, and a part of the yolk. Add the remaining yolk in two times and keep kneading.
-Mix the honey and the softened butter and add the mixture to the dough in two or three times.
-Add the hazelnut ganache to the dough in four times.
-Add the toasted hazelnuts and the candy orange.
-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

DELINOISETTE	1400g
caster sugar	700g
egg whites	560g
rice starch	420g
unsalted butter 82% fat	280g
CACAO IN POLVERE	210g

-Mix DELINOISETTE, sugar, and the rice starch.
-Add the egg white and mix in the planetary mixer with the paddle attachment for 5 minutes.
-Add the melted butter and mix.
-With the help of a flexible spatula or a pastry bag with the flat nozzle, brush 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.