

TROPICAL COLOMBA

Advanced level



RECIPE CREATED BY:

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Pasticciere

FIRST DOUGH (MADE DURING THE EVENING)

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

-Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water in the recipe and knead for at least 10 minutes.
-When the dough begins to form, add the sugar and a part of the yolk, then add the remaining yolk several times until a smooth structure is obtained.
-Finish with soft butter, which will be added 3 to 4 times.
-Check that the temperature of the dough is 26-28 ºC.
-Place to rise at 22-24 ºC for 12-14 hours with a humidity of 70-80% or without a humidifier, cover the casing with a plastic cloth.
-The dough should quadruple in volume.

WARNING:
-It is advisable to make a "spy", putting 250 g of finished dough in a 1 liter jug to verify the effective quadruplication.
-It is advisable to start the dough at second speed and then, towards ¾ dough, finish at first speed.
-If the temperature of the first dough should be above 28 ºC, it will be necessary to reduce the time of the first rising.
IMPORTANT: if you use "spiral" or "planetary mixer with hook" you must necessarily reduce the amount of water provided in the first dough by bringing it from 2400 to 2300 grams.

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g	-The next morning, the dough is quadrupled and slightly rounded.
egg yolk	1250g	-Add to the evening dough the expected quantities of DOLCE FORNO MAESTRO, water and knead for 5-10 minutes.
unsalted butter 82% fat	1700g	-Once the ingredients have been absorbed, add the sugar, salt, a part of the yolk and continue to knead.
caster sugar	400g	-Then add the remaining yolk twice.
water	1200g	-Separately create the mixture of soft butter, honey, orange paste and vanilla and add it to the dough in 4 times.
honey	350g	-Add JOYGELATO COCCO.
salt	110g	-Check that the temperature of the dough is 26-28 ºC, if the temperature is lower, it is advisable to heat the candied fruit lightly on a baking tray and place in the oven for 1-2 minutes.
candied orange paste	500g	-Gently incorporate all candied fruit.
vanilla beans	10g	-Place the dough in the proving chamber at 28-30 ºC for 60-70 minutes.
Pasta Frutta Oro orange - Cesarin	100g	-Divide the dough into the desired pieces, then roll up and place on trays or boards and leave to stand for another 20 minutes at 28-30 ºC.
JOYGELATO COCCO	1100g	-Roll up again and place in paper moulds.
TuttaFrutta Ananas 1/16 di fetta Cesarin	4000g	-Put in the leavening cell at 28-30 ºC with a relative humidity of about 60-70% for 4-5 hours, until the peak of the dough reaches about 1 cm from the mould; if the cell was lacking in humidifier keep the panettone covered with plastic sheets.
TuttaFrutta Cocco Cubetti Cesarin	1500g	

GLAZE

COVERDECOR WHITE CHOCOLATE	qb	Heat COVERDECOR at 50°C in microwave.

FINAL COMPOSITION

- After the leavening, leave the colombe exposed to ambient air for 20-25 minutes to form a "skin" on the surface.
- Bake at 165 to 185 ºC for varying times depending on weight (45 to 50 minutes for 1000 g), until 92 to 94 ºC at the heart.
- When they leave the oven, turn the colombe upside down, using the appropriate Panettone Turners.
- Freshly baked colombe should be allowed to cool upside down for 8-10 hours before wrapping in moplefan bags.
- Glaze the colombe with COVERDECOR WHITE and decorate with YELLOW CURLS from DOBLA.
- Bag in bags of moplefan.

WARNINGS
How to Calculate the water temperature in the first dough:
This method is correct if you have a kneader with dipping arms, if alternatively you have a spiral mixer, and keeping in mind that the same tends to heat the dough a lot, reduce the water temperature by at least 5°C.
In order to obtain the correct final temperature of the dough, let's assume 26°C, follow the diagram below.
It will be necessary to know and then measure 3 values:
1) the value of the ambient temperature
2) the temperature value of the Dolce Forno
3) the value defined in function of the mixer used (plunger 15, spiral or planetary mixer 20).
CALCULATION: Final Temperature 26 months C x 3 (fixed number) = 78 - value 1 (e.g. 20 years C) - value 2 (e.g. 18 years C) - value 3 (e.g. 15) = 78-20-18-15 = 25 which will be the temperature of the water in the first mixture using a dipper