



# TROPICAL COLOMBA

👤 Advanced level

## FIRST DOUGH (MADE DURING THE EVENING)

### INGREDIENTS

DOLCE FORNO MAESTRO

water  
caster sugar  
egg yolk  
unsalted butter 82% fat  
yeast

### PREPARATION

6500g -Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water  
2400g in the recipe and knead for at least 10 minutes.  
500g -When the dough begins to form, add the sugar and a part of the yolk, then  
1600g add the remaining yolk several times until a smooth structure is obtained.  
2000g -Finish with soft butter, which will be added 3 to 4 times.  
30g -Check that the temperature of the dough is 26-28 °C.  
-Place to rise at 22-24 °C 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 °C, 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

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

egg yolk  
unsalted butter 82% fat  
caster sugar  
water  
honey  
salt  
candied orange paste  
vanilla beans

Pasta Frutta Oro orange - Cesarin

#### JOYGELATO COCCO

TuttaFrutta Ananas 1/16 di fetta Cesarin

TuttaFrutta Cocco Cubetti Cesarin

### PREPARATION

3500g -The next morning, the dough is quadrupled and slightly rounded.  
1250g -Add to the evening dough the expected quantities of DOLCE FORNO  
1700g MAESTRO, water and knead for 5-10 minutes.  
400g -Once the ingredients have been absorbed, add the sugar, salt, a part of the  
1200g yolk and continue to knead.  
350g -Then add the remaining yolk twice.  
110g -Separately create the mixture of soft butter, honey, orange paste and vanilla  
500g and add it to the dough in 4 times.  
10g -Add JOYGELATO COCCO.  
100g -Check that the temperature of the dough is 26-28 °C, if the temperature is  
1100g lower, it is advisable to heat the candied fruit lightly on a baking tray and  
4000g place in the oven for 1-2 minutes.  
1500g -Gently incorporate all candied fruit.  
-Place the dough in the proving chamber at 28-30 °C for 60-70 minutes.  
-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 °C.  
-Roll up again and place in paper moulds.  
-Put in the leavening cell at 28-30 °C 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.

## GLAZE

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### INGREDIENTS

#### COVERDECOR WHITE CHOCOLATE

### PREPARATION

Heat COVERDECOR at 50°C in microwave.

## Final composition

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- 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 °C for varying times depending on weight (45 to 50 minutes for 1000 g), until 92 to 94 °C 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