



CEREALS AND RED BERRIES COLOMBA

👤 Advanced level

Large leavened products

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

yeast
water
caster sugar
egg yolk
unsalted butter 82% fat

PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
30g
2300g When the dough begins to take shape pour the sugar and then the
500g yolks gradually in more than once and keep on kneading until the dough is
1600g well-combined and smooth.
2000g At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.

ADVICE:

- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at $\frac{3}{4}$ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2400/2250 gr)

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
caster sugar
salt
egg yolk
unsalted butter 82% fat
honey

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

DECORGRAIN

PREPARATION

3500g The next morning, the dough shall be slightly curved.
850g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-
700g 10 minutes.
110g When well-combined, add sugar, salt and one part of egg yolk. Then add the
1150g remaining egg yolk in two times.
2000g Meantime, prepare a mixture of softened butter, honey and JOYPASTE
700g VANIGLIA. Once the mixture is ready, add it to the dough in 4 times.
100g Be sure that the temperature of the dough is 26-28°C, in the temperature is
3500g lower we suggest you to warm up the candied fruit just for 1-2 minutes in the
oven.
2000g Add gently the candied red fruit.
Let the dough and rest in the proofer room at 28-30°C for about 75-90
minutes.
Divide the dough into portions of the required size (1kg colomba requires
two portion of 450gr each) and roll each portion up into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 20
minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70% until
the top of the dough nearly leans out of the edge of the mould; if the proofer
room is devoid of humidifier, cover the dough with plastic sheets.

GLAZE

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

PREPARATION

Warm up at 50°C.

Final composition

At the end of the rising, bake at 160-170°C, time depending on the weight (consider about 50 minutes for 1000g colomba), until the temperature of the center reaches 93-95°C.

As soon as they are removed from the oven, the colomba should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.

Cover the colomba with the glaze and decorate using DOBLA Lily Flower.