

BRANDY MILK CHOCOLATE COLOMBA

Intermediate level

PRIMO IMPASTO

DOLCE FORNO	6.500g	PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.
water - (28-30°C)	3.300g	
unsalted butter 82% fat - (morbido)	1.200g	
caster sugar	300g	
egg yolks	500g	
fresh yeast	30g	

IMPASTO FINALE

DOLCE FORNO	4.500g	PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.
unsalted butter 82% fat - (morbido)	2.200g	
egg yolks	2.300g	
caster sugar	1.100g	
honey	100g	
salt	100g	
MILK CHOCOLATE CHUNKS	3.500g	

SCIROPPO AL BRANDY

water	1.200g	PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.
caster sugar - (38-42°C)	2.000g 800g	

irca GROUP
Extraordinary made simple.