



BRANDY MILK CHOCOLATE COLOMBA

👤 Intermediate level

PRIMO IMPASTO

INGREDIENTS

DOLCE FORNO

water - (28-30°C)
unsalted butter 82% fat - (morbido)
caster sugar
egg yolks
fresh yeast

PREPARATION

6.500g PROCEDURE TO MAKE THE BRANDY SYRUP
3.300g Bring water to boiling, add
1.200g sugar and mix until complete melting. After complete cooling, add the
300g Brandy.
500g
30g

IMPASTO FINALE

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)
egg yolks
caster sugar
honey
salt

MILK CHOCOLATE CHUNKS

PREPARATION

4.500g PROCEDURE TO MAKE THE BRANDY SYRUP
2.200g Bring water to boiling, add
2.300g sugar and mix until complete melting. After complete cooling, add the
1.100g Brandy.
100g
100g
3.500g

SCIROPPO AL BRANDY

INGREDIENTS

water
caster sugar
- (38-42°C)

PREPARATION

1.200g PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add
2.000g sugar and mix until complete melting. After complete cooling, add the
800g Brandy.