



BRANDY MILK CHOCOLATE COLOMBA

chef 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 SYRUPBring water to boiling, add

3.300g sugar and mix until complete melting. After complete cooling, add the

1.200g Brandy.

300g

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 SYRUPBring water to boiling, add

2.200g sugar and mix until complete melting. After complete cooling, add the

2.300g Brandy.

1.100g

100g

100g

3.500g

SCIROPPO AL BRANDY

INGREDIENTS

water
caster sugar
- (38-42°C)

PREPARATION

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