



BRANDY MILK CHOCOLATE COLOMBA

👤 Intermediate level

PRIMO IMPASTO

DOLCE FORNO

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

6.500g
3.300g
1.200g
300g
500g
30g

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

IMPASTO FINALE

DOLCE FORNO

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

4.500g
2.200g
2.300g
1.100g
100g
100g
3.500g

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

MILK CHOCOLATE CHUNKS

SCIROPPO AL BRANDY

water
caster sugar
- (38-42°C)

1.200g
2.000g
800g

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



Extraordinary
made simple.