

BRANDY MILK CHOCOLATE COLOMBA

PRIMO IMPASTO

INGREDIENTS

salt

DOLCE FORNO 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 water - (28-30°C) 1.200g Brandy. unsalted butter 82% fat - (morbido)

PREPARATION

caster sugar 300g egg yolks 500g fresh yeast 30g

IMPASTO FINALE

INGREDIENTS PREPARATION

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

caster sugar 1.100g honey 100g 100g

MILK CHOCOLATE CHUNKS 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.