

CHOCOCOFFEE VENEZIANA

Advanced level

DOLCE FORNO	6.500g
water - (28-30 °C)	3.300g
unsalted butter 82% fat - (morbido)	1.000g
yeast	25g

Start kneading with all the ingredients and 2,2 kg of the water indicated in the recipe; after 10 minutes, add the remaining water gradually and continue until a smooth consistency is obtained (kneading time should be about 30-35 minutes). Check that its temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours until the volume has quadrupled. Add to the evening dough the required quantities of DOLCE FORNO, sugar, salt, 1 kg of egg yolks and knead for 10 minutes. Gradually add the remaining egg yolks and continue to knead the dough until the egg yolks are finished. Gradually add soft butter, ground coffee, coffee paste and COFFEE SFERETTE or CHOCOGANACHE (previously placed in refrigerator for at least 2 hours). Check that its temperature is between 26 and 28°C.Put the dough in a rising room at 30°C for about 50-60 minutes; divide into pieces of the desired size, roll them up and place on sheets or boards and leave to rest for another 15-20 minutes. Roll into roll shapes and place in suitable paper moulds.Put in a rising room at 30°C with relative humidity of about 70% until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the Colombe exposed to the air for 10 minutes until a light film appears on the surface. Bake at 170-180°C, oven time depending on the product weight (45 minutes for 1.000g Colombe).As soon as they are removed from the oven, the products should be left to cool upside down. After 10-12 hours remove the paper moulds from the Colombe and cover them with a mixture of NOBEL WHITE and CHOCOSMART WHITE CHOCOLATE previously melted at 33-35°C.Decorate the surface with COFFEE SFERETTE or with CRUNCHY BEADS DARK and wrap them up in Moplefan bags.

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