

COLOMBA PATINUM RECIPE (DOLCE FORNO MAESTRO)

Advanced level

Large leavened products

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
yeast	30g
water	2300g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.

ADVICE:
- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2400/2250 gr)

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	850g
caster sugar	700g
salt	110g
egg yolk	1150g
unsalted butter 82% fat	2000g
honey	500g
candied orange paste	600g
candied orange peel cubes	5000g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.
Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is ready, add it to the dough in 4 times.
Be sure that the tempertature of the dough is 26-28°C, in the temperature is lower we suggest you to warm up the candied fruit just for 1-2 minutes in the oven.
Add gently the candied fruit.
Let the dough and rest in the proofer room at 28-30°C for about 75-90 minutes.
Divide the dough into portions of the required size (1kg colomba requires two portion of 450gr each) and roll each portion up into into a ball shape. Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70% until the top of the dough nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.

GLAZE

MANDORGLASS QUICK SP	2000g
water	1000g
melted butter - OR VEGETABLE OIL	100g

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.
- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened cakes.
  Warning: the icing must be prepared at the time of use.

FINAL COMPOSITION

At the end of the rising, leave the colomba exposed to the air for 20-25 minutes until a light film forms over the surface.
Cover the top of the colomba with glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.
Bake at 160-170°C, time depending on the weight (consider about 50 minutes for 1000g colomba), until the temperature of the center reaches 93-95°C.
As soon as they are removed from the oven, the colomba should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.