



# COLOMBA PLATINUM RECIPE (DOLCE FORNO MAESTRO)

👑 Advanced level

Large leavened products

## FIRST DOUGH

---

### INGREDIENTS

#### DOLCE FORNO MAESTRO

yeast  
water  
caster sugar  
egg yolk  
unsalted butter 82% fat

### PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in  
30g the recipe.  
2300g When the dough begins to take shape pour the sugar and then the  
500g yolks gradually in more than once and keep on kneading until the dough is  
1600g well-combined and smooth.  
2000g 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  $\frac{3}{4}$  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 dough (we suggest you to use 2400/2250 gr)

## SECOND DOUGH

---

### INGREDIENTS

#### DOLCE FORNO MAESTRO

water  
caster sugar  
salt  
egg yolk  
unsalted butter 82% fat  
honey  
"Oro" Orange Paste - Cesarin  
Candied orange peel cubes - Cesarin

### PREPARATION

3500g The next morning, the dough shall be slightly curved.  
850g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-  
700g 10 minutes.  
110g When well-combined, add sugar, salt and one part of egg yolk. Then add the  
1150g remaining egg yolk in two times.  
2000g Meantime, prepare a mixture of softened butter, honey and orange paste.  
500g Once the mixture is ready, add it to the dough in 4 times.  
600g Be sure that the temperature of the dough is 26-28°C, in the temperature is  
5000g 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 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

---

### INGREDIENTS

#### MANDORGLASS QUICK SP

water  
melted butter

### PREPARATION

2000g - Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil  
1000g (sunflowers, peanuts, etc.) for a few minutes.  
100g - 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

---

### INGREDIENTS

almonds  
pearl sugar  
confectioner's sugar

### PREPARATION

- qb At the end of the rising, leave the colomba exposed to the air for 20-
- qb 25 minutes until a light film forms over the surface.
- qb 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.