

DOVE BICOLOR

Advanced level

not only can this effect be achieved inside croissants, but with many varieties of combinations it can also be done in LARGE LEAVENED PRODUCTS



RECIPE CREATED BY:

Davide Lista

Pastry Chef

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	3100g
fresh yeast	30g
caster sugar	300g
egg yolk	500g
softened butter	1200g

-Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water provided in the recipe (approximately 2300g).
-When the dough begins to form, add the remaining water in several stages and continue until you obtain a smooth structure.
-Insert the previously mixed sugar and egg yolk three times.
-Finish with the soft butter which will be added in 3-4 times.
-Check that the temperature of the dough is 26-28°C.
- Leave to rise at 20-22°C for 12-14 hours with humidity of 70-80% or if you do not have a humidifier, cover the tub with a plastic sheet.
-The dough will have to quadruple its volume.
WARNINGS:
-It is advisable to do the "spy", placing 250 g of finished dough in a 1 liter jug ??to check that it has effectively quadrupled.
-We recommend starting the dough at second speed and then, around ¾ of the way through the dough, finishing at first speed.
-If the temperature of the first dough is above 28°C, it will be necessary to reduce the first leavening times.

DARK GANACHE

RENO X FONDENTE	1000g
water	1000g
CACAO IN POLVERE	100g

Form a ganache by first mixing the cocoa with hot water (60°C) with an immersion mixer and then add the dark chocolate and leave it to rest with cling film in contact overnight at room temperature (20-22°C).

irca GROUP

Extraordinary made simple.

SECOND PRINCIPAL DOUGH

DOLCE FORNO MAESTRO	4500g
softened butter	2000g
egg yolk	2000g
caster sugar	1000g
salt	100g
honey	160g
Pasta Frutta Oro orange - Cesarin	70 g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	15g

-The following morning the dough should be slightly rounded.
-Mix the quantities indicated in the recipe of yolk, sugar, salt and honey
-Add the required quantities of DOLCE FORNO to the evening dough and knead for 7-10 minutes.
-Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar mixture in several batches (about half a kilo at a time).
-Insert the soft butter in several batches (about half a kilo at a time), until you obtain a smooth paste.
divide the dough into 2, approximately 4500g/4900g

WHITE DOUGH WITH PEAR OR APRICOT

first dough	10730g
water	400-500g
pears	1250g

add the water to the mixture little by little, and finally the pears.
leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

DARK DOUGH

first dough	10730g
	2100g
GOCCIOLONI CIOCCOLATO FONDENTE	1400g

add the ganche to the dough little by little, and finally the goccioloni.
leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

CACAO GLAZE

AVOLETTA	400g
caster sugar	200g
egg whites	240g
rice starch	120g
melted butter	80g
	60g

Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer at medium speed with paddle attachment for 5 minutes, then add the melted butter.
-Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer of icing onto the leavened cakes.

CRAQUELIN

type 00 white flour	300g
almond flour	300g
unsalted butter 82% fat	300g
sugar	300g

AS AN ALTERNATIVE TO THE ICING:
mix all the ingredients together, roll out to 3mm in a pastry machine and let it rest
for the cocoa version, add 50g of cocoa instead of flour
cut into the shape of the dove, place on the dove before cooking

FINAL COMPOSITION

Weigh the two doughs separately, creating 450G balls.
give it shape and let it rest separately on a plate for 10/15 minutes in the cell.
place the dark ball and the white ball in the dove paper mold
leave to rise in the cell at the previous temperature for approximately 4 hours, or in any case until completely developed.
arrange the previously prepared icing, the granulated sugar, and cook at 160 degrees for 30 minutes, 150 for 20/25 by opening the valve in the last minutes, or in any case up to 92/95 degrees at the heart in a fan oven