



DOVE BICOLOR

chef 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

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water
fresh yeast
caster sugar
egg yolk
softened butter

PREPARATION

6500g -Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water
3100g provided in the recipe (approximately 2300g).
30g -When the dough begins to form, add the remaining water in several stages
300g and continue until you obtain a smooth structure.
500g -Insert the previously mixed sugar and egg yolk three times.
1200g -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 $\frac{3}{4}$ 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

INGREDIENTS

RENO X FONDENTE

water

CACAO IN POLVERE

PREPARATION

1000g 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 100g cling film in contact overnight at room temperature (20-22°C).

SECOND PRINCIPAL DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

softened butter

egg yolk

caster sugar

salt

honey

Pasta Frutta Oro orange - Cesarin

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

4500g -The following morning the dough should be slightly rounded.
2000g -Mix the quantities indicated in the recipe of yolk, sugar, salt and honey
2000g -Add the required quantities of DOLCE FORNO to the evening dough and
1000g knead for 7-10 minutes.
100g -Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar
160g mixture in several batches (about half a kilo at a time).
70 g -Insert the soft butter in several batches (about half a kilo at a time), until you
15g obtain a smooth paste.
divide the dough into 2, approximately 4500g/4900g

WHITE DOUGH WITH PEAR OR APRICOT

INGREDIENTS

first dough

water

pears

PREPARATION

10730g add the water to the mixture little by little, and finally the pears.
400-500g leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and
1250g giving reinforcement folds every 30 minutes.

DARK DOUGH

INGREDIENTS

first dough

GOCCIOLONI CIOCCOLATO FONDENTE

PREPARATION

10730g add the ganche to the dough little by little, and finally the goccioloni.
2100g leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and
1400g giving reinforcement folds every 30 minutes.

CACAO GLAZE

INGREDIENTS

AVOLETTA

caster sugar
egg whites
rice starch
melted butter

PREPARATION

400g Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer
200g at medium speed with paddle attachment for 5 minutes, then add the
240g melted butter.
120g -Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer
80g of icing onto the leavened cakes.
60g

CRAQUELIN

INGREDIENTS

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

PREPARATION

300g **AS AN ALTERNATIVE TO THE ICING:**
300g mix all the ingredients together, roll out to 3mm in a pastry machine and let
300g it rest
300g 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