



# 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:**

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Pastry Chef

## FIRST DOUGH

### DOLCE FORNO MAESTRO

water  
fresh yeast  
caster sugar  
egg yolk  
softened butter

6500g  
3100g  
30g  
300g  
500g  
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  $\frac{3}{4}$  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

RENO X FONDENTE  
water  
CACAO IN POLVERE

1000g  
1000g  
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).

## SECOND PRINCIPAL DOUGH

DOLCE FORNO MAESTRO  
softened butter  
egg yolk  
caster sugar  
salt  
honey  
Pasta Frutta Oro orange - Cesarin  
JOYPASTE VANIGLIA  
MADAGASCAR/BOURBON

4500g  
2000g  
2000g  
1000g  
100g  
160g  
70 g  
  
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  
water  
pears

10730g  
400-500g  
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  
GOCCIOLONI CIOCCOLATO FONDENTE

10730g  
2100g  
1400g

add the ganache 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.



Extraordinary  
made simple.

## CACAO GLAZE

### AVOLETTA

caster sugar  
egg whites  
rice starch  
melted butter

400g  
200g  
240g  
120g  
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  
almond flour  
unsalted butter 82% fat  
sugar

300g  
300g  
300g  
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



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