

# COLOMBA - GOLDEN RECIPE

chef Advanced level

## PRIMO IMPASTO

### INGREDIENTS

#### DOLCE FORNO MAESTRO

water - (28-30°C)  
full-fat milk (3,5% fat)  
unsalted butter 82% fat - (morbido)  
sugar  
egg yolk  
yeast

### PREPARATION

6.500g Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water  
2.100g gradually and continue until a smooth consistency is obtained. Check that its  
1.000g temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours  
1.200g until the volume has quadrupled; in the morning the dough should appear  
300g flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1  
500g kg egg yolks and knead for about 10 minutes. Gradually add the remaining  
30g egg yolks (about half kilo each time) and continue to work until finishing the  
egg yolks. Gradually add the soft butter (about half kilo each time). Check  
that the dough temperature is 26-28°C (if temperature is below 26-28°C it is  
advisable to slightly heat the diced candied orange in a oven for 1-2 minutes).  
Delicately incorporate the candied fruit and check again that the dough  
temperature is 26-28°C. Place the dough in a rising room at 28-30°C for one  
hour; divide into pieces of the desired size, roll up and place on sheets or  
boards and leave to rest for another 15-20 minutes. Roll into bread roll shapes  
and place in suitable paper moulds. Leave in a rising room at 28-30°C with  
relative humidity of about 70% for 5-6 hours, until the top of the dough  
almost sticks out of the moulds; if the room does not have a humidifier, the  
dough should be covered with plastic sheets. Leave the 'colombe' exposed to  
the air for 10 minutes until a film appears on the surface. Cover with icing  
MANDORGLASS or BRIO BIG, decorate with almonds, sprinkle granulated  
sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, oven time  
depending on product weight. The products must be wrapped in Moplefan  
bags the morning after baking.

## Aromi a piacere

---

### INGREDIENTS

#### DOLCE FORNO MAESTRO

unsalted butter 82% fat - (morbido)  
egg yolk  
sugar  
honey  
salt  
raisins  
diced candied orange

### PREPARATION

3.500g Start kneading with all the ingredients and 2/3 of the water indicated in the  
1.900g recipe; when the dough starts to take shape, add the remaining water  
2.050g gradually and continue until a smooth consistency is obtained. Check that its  
900g temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours  
90g until the volume has quadrupled; in the morning the dough should appear  
90g flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1  
3.000g kg egg yolks and knead for about 10 minutes. Gradually add the remaining  
2.000g egg yolks (about half kilo each time) and continue to work until finishing the  
egg yolks. Gradually add the soft butter (about half kilo each time). Check  
that the dough temperature is 26-28°C (if temperature is below 26-28°C it is  
advisable to slightly heat the diced candied orange in a oven for 1-2 minutes).  
Delicately incorporate the candied fruit and check again that the dough  
temperature is 26-28°C. Place the dough in a rising room at 28-30°C for one  
hour; divide into pieces of the desired size, roll up and place on sheets or  
boards and leave to rest for another 15-20 minutes. Roll into bread roll shapes  
and place in suitable paper moulds. Leave in a rising room at 28-30°C with  
relative humidity of about 70% for 5-6 hours, until the top of the dough  
almost sticks out of the moulds; if the room does not have a humidifier, the  
dough should be covered with plastic sheets. Leave the 'colombe' exposed to  
the air for 10 minutes until a film appears on the surface. Cover with icing  
MANDORGLASS or BRIO BIG, decorate with almonds, sprinkle granulated  
sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, oven time  
depending on product weight. The products must be wrapped in Moplefan  
bags the morning after baking.