



COLOMBA DOMORI FULL

👤 Advanced level

Leavened with Domori cocoa mass, dark chocolate chips and semi-candied berries

FIRST DOUGH

Ingredients

DOLCE FORNO MAESTRO

water
unsalted butter 82% fat
egg yolk
caster sugar
fresh yeast

Preparation

6500g Start the first dough with DOLCE FORNO MAESTRO, yeast and two thirds of
3000g the water called for in the recipe, when the dough begins to form the gluten
1000g mesh add the remaining water in several additions.
500g Add the sugar and once absorbed start adding the egg yolk at room
300g temperature in 2-3 times
30g Finish by adding the soft butter in 3-4 times and check that the temperature
of the dough is 24-26°C.
Leave to rise at 20-22°C for 10-14 hours with 70-80% humidity or if you do not
have a humidifier, cover the tub with a plastic sheet.
It is recommended to create a trace by weighing 250 grams of dough in a 1-
liter jug, during the leavening the dough should quadruple in volume.

DOMORI COCOA MASS GANACHE

Ingredients

[ARRIBA DARK 100%](#)

Hot water

Cacao 22-24

Preparation

1600g Make a ganache by mixing the cocoa, boiling water and cocoa mass with an immersion blender.

2300g
150g Emulsify for a few minutes with an immersion blender. Leave it to rest with cling film in contact overnight at room temperature. If it is a little hard in the morning, dilute it with a few seconds in the microwave.

SECOND DOUGHT

Ingredients

[DOLCE FORNO MAESTRO](#)

water

unsalted butter 82% fat

egg yolk

caster sugar

salt

honey

Tutta Frutta Frutti di Bosco Cesarin

[VIDAMÀ GOCCE DARK 60%](#)

Preparation

4500g In the morning the dough should be quadrupled and slightly rounded.
750g Add the required amount of DOLCE FORNO to the first dough and knead for
2000g 5-10 minutes
2000g Add the sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.
1200g Add the remaining egg yolk in several batches (about half a kilo at a time)
100g and continue working until the yolk is finished.
250g Add the ganache to the cocoa mass in 3 batches.
3000g Add the soft butter in several batches and finish by adding Tuttafrutta Frutti
di Bosco Cesarin and the VIDAMA' Domori chocolate chips.
2000g Place the dough in a leavening cell at 28-30°C for 60-70 minutes.
Divide into the desired size, roll up, place on baking sheets or boards and
place in the leavening cell for another 30 minutes.
Roll up tightly again and place in the appropriate paper molds.
Place in a leavening cell at 28-30°C with relative humidity of about 70%, until
the top of the dough reaches about 1 cm from the mold; if the cell does not
have a humidifier, keep the dough covered with plastic sheets.
Leave the leavened products exposed to the ambient air for 10 minutes so
that a light skin forms on the surface.
Bake at 160-180°C for the necessary minutes depending on the size, the core
temperature must be between 94 and 96°C.
The leavened products freshly baked must be left to cool upside down for 8-
10 hours.

Final composition

In the morning the dough should be quadrupled and slightly rounded.

Add the required amount of DOLCE FORNO to the first dough and knead for 5-10 minutes

Add the sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.

Add the remaining egg yolk in several batches (about half a kilo at a time) and continue working until the yolk is finished.

Add the ganache to the cocoa mass in 3 batches.

Add the soft butter in several batches and finish by adding Tuttafrutta Frutti di Bosco Cesarin and the VIDAMA' Domori chocolate chips.

Place the dough in a leavening cell at 28-30°C for 60-70 minutes.

Divide into the desired size, roll up, place on baking sheets or boards and place in the leavening cell for another 30 minutes.

Roll up tightly again and place in the appropriate paper molds.

Place in a leavening cell at 28-30°C with a relative humidity of about 70%, until the top of the dough reaches about 1 cm from the mold; if the cell does not have a humidifier, keep the dough covered with plastic sheets.

Leave the leavened products exposed to the ambient air for 10 minutes so that a light skin forms on the surface.

Using a sharp knife, make a superficial cross-shaped cut.

Cook at 160-180°C for the necessary minutes depending on the size; the core temperature should be between 94 and 96°C.

The leavened products, freshly baked, must be left to cool upside down for 8-10 hours.