

COLOMBA DOMORI FULL

Advanced level

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



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	3000g
unsalted butter 82% fat	1000g
egg yolk	500g
caster sugar	300g
fresh yeast	30g

Start the first dough with DOLCE FORNO MAESTRO, yeast and two thirds of the water called for in the recipe, when the dough begins to form the gluten mesh add the remaining water in several additions.
Add the sugar and once absorbed start adding the egg yolk at room temperature in 2-3 times
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

ARRIBA DARK 100%	1600g
Hot water	2300g
Cacao 22-24	150g

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

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Extraordinary made simple.

SECOND DOUGHT

DOLCE FORNO MAESTRO	4500g
water	750g
unsalted butter 82% fat	2000g
egg yolk	2000g
caster sugar	1200g
salt	100g
honey	250g
Tutta Frutta Frutti di Bosco Cesarin	3000g
VIDAMÀ GOCCE DARK 60%	2000g

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 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.
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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.