



TRILOGY COLOMBA

👩🍳 Intermediate level

PRIMO IMPASTO

INGREDIENTS

DOLCE FORNO

water - (28-30°C)
unsalted butter 82% fat - (morbido)
caster sugar
egg yolks
fresh 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
3.300g gradually and continue until a smooth consistency is obtained. Check that its
1.200g temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours
300g until the volume has quadrupled; in the morning the dough should appear
500g flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1
30g kg egg yolks and knead for about 10 minutes. Gradually add the remaining
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. Incorporate the CHOCOLATE
CHUNKS, previously kept in a refrigerator for at least 2 hours. 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%, 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 (after about 10
hours).

IMPASTO FINALE

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)

egg yolks

caster sugar

honey

salt

DARK CHOCOLATE CHUNKS

MILK CHOCOLATE CHUNKS

WHITE CHOCOLATE CHUNKS

PREPARATION

4.500g 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
2.200g gradually and continue until a smooth consistency is obtained. Check that its
2.300g temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours
1.000g until the volume has quadrupled; in the morning the dough should appear
100g flattened. Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1
100g kg egg yolks and knead for about 10 minutes. Gradually add the remaining
1.500g egg yolks (about half kilo each time) and continue to work until finishing the
1.500g egg yolks. Gradually add the soft butter (about half kilo each time). Check
1.500g that the dough temperature is 26-28°C. Incorporate the CHOCOLATE
CHUNKS, previously kept in a refrigerator for at least 2 hours. 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
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