



RASPBERRY AND DARK CHOCOLATE COLOMBA

👤 Advanced level

Colomba with Baked Raspberry Gelée Cubes and Dark Chocolate



RECIPE CREATED BY:

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Pastry Chef

RASPBERRY BAKED CUBES

Raspberry Puree 100%	300g
Yellow Pectine	9g
Sugar - 1	45g
Sugar - 2	270g
Glucose 40 de	75g
Dextrose	38g
Salt	3g
Citric Acid	12g

- Heat the raspberry purée to approximately 30°C. Using an immersion blender, disperse the pectin previously mixed with the first portion of sugar into the purée.
- Bring the mixture to a boil, then add the dextrose, remaining sugar, salt, and glucose syrup.
- Cook the mixture until it reaches 72–74° Brix (approximately 105°C).
- Remove from the heat and add the citric acid solution, ensuring it is evenly and thoroughly dispersed.
- Pour the mixture into a frame placed on a silicone mat, starting from the edges and working toward the center.
- Dust the surface with cornstarch, then cut into 1 × 1 cm cubes.



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made simple.

FRIST DOUGH

Dolce Forno Maestro

Water	6500g
Yeast	3300g
Sugar	30g
Egg Yolk - a temperatura ambiente	300g
Butter 82% m.g. - soft	500g
	1200g

- Start mixing DOLCE FORNO, the yeast, and two-thirds of the total water indicated in the recipe (approximately 2300 g).
- Once the dough begins to come together, gradually add the remaining water in several additions, continuing to mix until a smooth and well-developed structure is obtained.
- Add the sugar and egg yolks, previously mixed together, in three additions.
- Finish by incorporating the soft butter, adding it in 3–4 additions.
- Check that the final dough temperature is 26–28°C.
- Place the dough to ferment at 20–22°C for 12–14 hours with 70–80% humidity. If a humidifier is not available, cover the mixing bowl with plastic film.
- The dough should quadruple in volume.
- NOTES:
- It is recommended to prepare a fermentation indicator (“spy dough”) by placing 250 g of finished dough in a 1-liter measuring jug to verify that the dough has actually quadrupled in volume.
- It is advisable to start mixing in second speed, then switch to first speed during the final quarter of mixing.
- If the final temperature of the first dough exceeds 28°C, the first fermentation time should be reduced.
- When using spiral mixers or planetary mixers with a dough hook, it is necessary to reduce the water in the first dough from 3300 g to 3100 g.

FINAL DOUGH

Dolce Forno Maestro

Butter 82 m.g.

Egg Yolk - at room temperature

Sugar

Honey

Salt

Water

Pasta oro Orange - cesarin

Raspberry Cubes

Pepita essece 60%

4500g

2200g

2300g

1000g

250g

100g

1200g

300g

2750g

2750g

- The following morning, the dough should appear slightly domed.
- Mix together the quantities indicated in the recipe of egg yolks, sugar, honey, salt, and orange paste (Pasta Oro Arancia).
- Add the required quantity of DOLCE FORNO to the first dough and mix for 5–10 minutes.
- Gradually add the water in several additions.
- Once the water has been absorbed, add the egg yolk and sugar mixture in multiple additions (approximately 500 g at a time).
- Incorporate the soft butter in several additions (about 500 g at a time) until a smooth and elastic dough is obtained.
- Check that the final dough temperature is 26–28°C. If the temperature is below this range, it is recommended to slightly warm the candied fruits and sultana raisins by placing them on a tray in the oven for 1–2 minutes.
- Gently incorporate the sultana raisins and candied fruits into the dough.
- Place the dough in a proofing chamber at 28–30°C for about 1 hour and 30 minutes, giving the dough folds every 30 minutes.
- Divide the dough into the desired portions, then round and place on trays or boards. Let rest for 10 minutes.
- Round once again and place into the appropriate paper molds.
- Proof in a proofing chamber at 28–30°C with approximately 70% relative humidity for 4–5 hours, until the top of the dough reaches about 1 cm below the rim of the mold.
If the proofing chamber does not have a humidifier, cover the dough pieces with plastic sheets.
- Note:
Any additional flavorings considered necessary to further personalize the panettone may be added to the egg yolk emulsion.

COLOMBA GLAZE

BrioBig

Egg White

1000g
600-650g

- Whisk all the ingredients together until well combined.
- Cover well and store in the refrigerator until ready to use.
- Note: For a firmer glaze, it is recommended to prepare the mixture several hours in advance and allow it to rest in the refrigerator.



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