

CARAMEL AND BLUEBERRY COLOMBA

FRIST DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6.500	Start the dough with DOLCE FORNO, the yeast and 2/3 of the water called for in the recipe.
WATER	g 3.300	When the dough begins to form, add the remaining water in several stages and continue until you
UNSALTED BUTTER 82% FAT	g 1.200	obtain a smooth structure.
SUGAR	g 300	Add the sugar and then the egg yolk in several batches.
EGG YOLK	g 500	Finish with the soft butter which will be added in 2-3 times.
YEAST	g 30	Check that the temperature of the dough is 26-28°C.
		It is recommended to create a dough by rolling out 250 grams of dough into a 1 liter jug.
		Leave to rise at 20-22°C with humidity of 70-80% or, if not provided, covered with a nylon cloth for
		12-14 hours or in any case until the volume has quadrupled.

SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 4.500	The following morning the dough should be slightly rounded.
UNSALTED BUTTER 82% FAT	g 2.200	Add the required quantities of DOLCE FORNO and water and to the evening dough and knead for 5-
WATER	g 500	10 minutes.
EGG YOLK	g 2.300	Once the DOLCE FORNO has been absorbed, add the sugar, honey, salt and 1kg of egg yolk and
SUGAR	g 1.000	knead for about 10 minutes.
HONEY	g 200	Then add the remaining yolk in several batches (about half a kilo at a time).
SALT	g 100	Add the soft butter in several batches (about half a kilo at a time) until you obtain a smooth paste.
		Add the soft butter in several batches (about hair a kno at a time) until you obtain a smooth paste.



CARAMEL CUBES g 4.500 Finish with the CARAMEL CUBES.

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

Divide the dough into the desired sizes (for 1kg doves weigh 2 pieces of 450g each), then roll up and place on baking trays or boards and leave to rest for another 15-20 minutes.

Roll up into little loaves and place in the appropriate paper moulds.

Place in a leavening cell at 28-30°C with relative humidity of approximately 70%, until the top of the dough almost protrudes from the moulds; if the cell does not have a humidifier, keep the pastries covered with plastic sheets.

STEP 3

INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY

To Taste

FINISH

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

To Taste

BLUEBERRY GRANULES HG

To Taste

FINAL COMPOSITION

Once leavening is complete, leave the doves exposed to the ambient air for 10 minutes so that a light skin forms on the surface.

Cook at 170-180°C for variable times depending on weight until reaching 92-94°C at the core.

Freshly baked doves must be left to cool in an upside down position for 8-10 hours.

Once cold, fill with FRUTTA IN CREMA BLUEBERRY Cesarin.

Coat with tempered Sinfonia Caramel Oro Chocolate and decorate with blueberry granules HG Cesarin.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

