

COLOMBA PATINUM RECIPE (DOLCE FORNO MAESTRO)

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL B B B





FIRST DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6500	Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
YEAST	g 30	When the dough begins to take shape pour the sugar and then the yolks gradually in more than
WATER	g 2300	once and keep on kneading until the dough is well-combined and smooth.
CASTER SUGAR	g 500	At the end, add softened butter in 3-4 times.
EGG YOLK	g 1600	Make sure that the temperature of the dough is 26-28°C.
UNSALTED BUTTER 82% FAT	g 2000	Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid
		of humidifier, cover the dough with a plastic cloth.
		The dough shall quadruple its initial volume.

ADVICE:

- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2400/2250 gr)



SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 3500	The next morning, the dough shall be slightly curved.
WATER	g 850	Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
CASTER SUGAR	g 700	When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in
SALT	g 110	two times.
EGG YOLK	g 1150	Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is ready,
UNSALTED BUTTER 82% FAT	g 2000	add it to the dough in 4 times.
HONEY	g 500	Be sure that the tempertature of the dough is 26-28°C, in the temperature is lower we suggest you to
CANDIED ORANGE PASTE	g 600 w a	warm up the candied fruit just for 1-2 minutes in the oven.
CANDIED ORANGE PEEL CUBES	g 5000	Add gently the candied fruit.
		Let the dough and rest in the proofer room at 28-30°C for about 75-90 minutes.
		Divide the dough into portions of the required size (1kg colomba requires two portion of 450gr
		each) and roll each portion up into into a ball shape. Move onto boards or trays and leave to rest at
		28-30°C for another 20 minutes.
		Roll them up tight again and transfer into the specific paper moulds.
		Put in the proofer room at 28-30°C with relative humidity of about 70% until the top of the dough
		nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the dough
		with plastic sheets.

GLAZE

INGREDIENTS		PREPARATION
MANDORGLASS QUICK SP g	2000	- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.)
water g	1000	for a few minutes.
MELTED BUTTER - OR VEGETABLE OIL	100	- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened
		cakes.
		Warning: the icing must be prepared at the time of use.





INGREDIENTS

ALMONDS To Taste
PEARL SUGAR To Taste
CONFECTIONER'S SUGAR To Taste

FINAL COMPOSITION

At the end of the rising, leave the colomba exposed to the air for 20-25 minutes until a light film forms over the surface.

Cover the top of the colomba with glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.

Bake at 160-170°C, time depending on the weight (consider about 50 minutes for 1000g colomba), until the temperature of the center reaches 93-95°C.

As soon as they are removed from the oven, the colomba should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.



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PASTRY CHEF

