



## DOVE BICOLOR

NOT ONLY CAN THIS EFFECT BE ACHIEVED INSIDE CROISSANTS, BUT WITH MANY VARIETIES OF COMBINATIONS IT CAN ALSO BE DONE IN LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO

WATER

FRESH YEAST

CASTER SUGAR

EGG YOLK

SOFTENED BUTTER

#### PREPARATION

g 6500

-Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water provided in the recipe

g 3100

(approximately 2300g).

g 30

-When the dough begins to form, add the remaining water in several stages and continue until you obtain a smooth structure.

g 300

g 500

-Insert the previously mixed sugar and egg yolk three times.

g 1200

-Finish with the soft butter which will be added in 3-4 times.

-Check that the temperature of the dough is 26-28°C.

- Leave to rise at 20-22°C for 12-14 hours with humidity of 70-80% or if you do not have a humidifier, cover the tub with a plastic sheet.

-The dough will have to quadruple its volume.

#### WARNINGS:

-It is advisable to do the "spy", placing 250 g of finished dough in a 1 liter jug to check that it has effectively quadrupled.

-We recommend starting the dough at second speed and then, around ¾ of the way through the dough, finishing at first speed.

-If the temperature of the first dough is above 28°C, it will be necessary to reduce the first leavening times.

## DARK GANACHE

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### INGREDIENTS

RENO X CIOCCOLATO FONDENTE 54,5%	g 1000
WATER	g 1000
CACAO IN POLVERE	g 100

### PREPARATION

Form a ganache by first mixing the cocoa with hot water (60°C) with an immersion mixer and then add the dark chocolate and leave it to rest with cling film in contact overnight at room temperature (20-22°C).

## SECOND PRINCIPAL DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO	g 4500
SOFTENED BUTTER	g 2000
EGG YOLK	g 2000
CASTER SUGAR	g 1000
SALT	g 100
HONEY	g 160
PASTA FRUTTA ORO ORANGE - CESARIN	g 70
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15

### PREPARATION

-The following morning the dough should be slightly rounded.

-Mix the quantities indicated in the recipe of yolk, sugar, salt and honey

-Add the required quantities of DOLCE FORNO to the evening dough and knead for 7-10 minutes.

-Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar mixture in several batches (about half a kilo at a time).

-Insert the soft butter in several batches (about half a kilo at a time), until you obtain a smooth paste.

divide the dough into 2, approximately 4500g/4900g

## WHITE DOUGH WITH PEAR OR APRICOT

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### INGREDIENTS

FIRST DOUGH	g 10730
WATER	g 400-500
PEARS	g 1250

### PREPARATION

add the water to the mixture little by little, and finally the pears.

leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

## DARK DOUGH

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### INGREDIENTS

FIRST DOUGH	g 10730
	g 2100
GOCCIOLONI CIOCCOLATO FONDENTE	g 1400

### PREPARATION

add the ganche to the dough little by little, and finally the goccioloni.

leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

## CACAO GLAZE

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### INGREDIENTS

AVOLETTA	g 400
CASTER SUGAR	g 200
EGG WHITES	g 240
RICE STARCH	g 120
MELTED BUTTER	g 80
	g 60

### PREPARATION

Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer at medium speed with paddle attachment for 5 minutes, then add the melted butter.

-Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer of icing onto the leavened cakes.

## CRAQUELIN

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### INGREDIENTS

TYPE 00 WHITE FLOUR	g 300
ALMOND FLOUR	g 300
UNSALTED BUTTER 82% FAT	g 300
SUGAR	g 300

### PREPARATION

#### AS AN ALTERNATIVE TO THE ICING:

mix all the ingredients together, roll out to 3mm in a pastry machine and let it rest

for the cocoa version, add 50g of cocoa instead of flour

cut into the shape of the dove, place on the dove before cooking

## FINAL COMPOSITION

Weigh the two doughs separately, creating 450G balls.

give it shape and let it rest separately on a plate for 10/15 minutes in the cell.

place the dark ball and the white ball in the dove paper mold

leave to rise in the cell at the previous temperature for approximately 4 hours, or in any case until completely developed.

arrange the previously prepared icing, the granulated sugar, and cook at 160 degrees for 30 minutes, 150 for 20/25 by opening the valve in the last minutes, or in any case up to 92/95 degrees at the heart in a fan oven



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF