



HAZELNUT COLOMBA

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

EGG YOLK

CASTER SUGAR

UNSALTED BUTTER 82% FAT

YEAST - BREWER'S

PREPARATION

- g 6500 -Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated in the recipe for 5-10
- g 2400 minutes.
- g 1600 -When the dough begins to take shape, add the sugar and the egg yolk little by little until you obtain a
- g 500 smooth consistency, then, add the softened butter in 3-4 times.
- g 2000 -Check that the temperature of the dough is at about 26-28°C.
- g 30 -Place in the proofer for 12-14 hours at 22-24°C with relative humidity of about 70/80%. If the proofer is unprovided of the humidifier, cover the dough with a plastic cloth. During this first process, the dough should have quadrupled its initial volume.

ADVICES:

- We suggest cutting out a 250g piece of the dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of its volume.
- Start kneading on second speed and when around the end of the kneading finish on first speed.
- If the temperature of the first dough is higher than 28°C, you should shorten the first rising time.
- If using a spiral or a hook planetary mixer it is important to reduce the amount of water for the first dough from 2400 to 2300gr.

HAZELNUT GANACHE

INGREDIENTS

JOYPASTE NOCCIOLA PREMIUM

g 1200

WATER - BOILING

g 900

PREPARATION

-Mix, with the help of a whisk, JOYPASTE NOCCIOLAPREMIUM with the boiling water.

-Cover the dough with a film and let it rest at room temperature all night long.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

g 3500

WATER - ROOM TEMPERATURE

g 400

EGG YOLK - ROOM TEMPERATURE

g 1500

UNSALTED BUTTER 82% FAT - CREAMY

g 1400

CASTER SUGAR

g 800

SALT

g 110

HONEY

g 500

NOCCIOLE INTERE TOSTATE - TOASTED AND CHOPPED

g 1500

CANDIED ORANGE PEEL CUBES

g 1500

PREPARATION

-The next morning, the dough shall be slightly curved.

-Add to the evening dough the DOLCE FORNO MAESTRO and then knead for about 5-10 minutes.

-Once all the ingredients are absorbed in the mixture, add sugar, salt, and a part of the yolk. Add the remaining yolk in two times and keep kneading.

-Mix the honey and the softened butter and add the mixture to the dough in two or three times.

-Add the hazelnut ganache to the dough in four times.

-Add the toasted hazelnuts and the candy orange.

-Place in the proofer for 1 hour at 28-30°C.

-Divide the dough into the desired size, roll them up, place on trays and let it rest for 10-15 minutes at 28-30°C.

-Roll them up again and transfer into the specific paper moulds.

-Place into the proofer at 28-30°C with relative humidity of 70-80%, until the top of the dough is 1 cm lower from the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.

GLAZE

INGREDIENTS

DELINOISETTE
CASTER SUGAR
EGG WHITES
RICE STARCH
UNSALTED BUTTER 82% FAT
CACAO IN POLVERE

g 1400
g 700
g 560
g 420
g 280
g 210

PREPARATION

-Mix DELINOISETTE, sugar, and the rice starch.
-Add the egg white and mix in the planetary mixer with the paddle attachment for 5 minutes.
-Add the melted butter and mix.
-With the help of a flexible spatula or a pastry bag with the flat nozzle, brush evenly the glaze on the surface of the leavened product.

ADVICES:

-Prepare the glaze at the time of use.
-Do not change the type of starch used.

PISTACHIO FILLING

FINAL COMPOSITION

Once the proofing process is complete, let the colomba rest at room temperature for 20-25 minutes until a light film is formed on the surface.
-Cover the surface of the products with the glaze and decorate it with hazelnuts and then sprinkle with granulated and icing sugar.
-Bake at 160-170°C. The baking time depends on the weight of the colomba (about 50 minutes for the 1kg pieces) but bake until the core temperature reaches a core temperature of 93-95°C.
-Once churned out from the oven turn the colombe upside down with the help of the toothed racks.
-Let the fresh baked colombe cool upside down for 8-10 hours before packing them into moplefan bags.

ADVICES:

How to calculate the temperature of the water for the first dough:

If you are using a double arm mixer this is the right procedure. If you are using a spiral mixer, considering that it warms up the dough, lower the temperature at least of 5°C.

To obtain the right temperature, for example 26°C, follow this scheme:

It is mandatory to know and use 3 values:

- 1)The value of the room temperature
- 2)The value of the DOLCEFORNO temperature
- 3)The value of the used mixer (double arm 15, spiral or planetary 20)

CALCULATION: final temperature 26°C x 3 (fixed number) = 78 – Value 1 (e.g. 20°C) – VALUE 2 (e.g. 20°C) – value 3 (e.g. 15) = 78-20-18-15 = 25. 25 should be the temperature of the first dough if using a double

arm mixer.



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER