



COLOMBINE

STEP 1

INGREDIENTS

CROISMART	g 1000
WATER	g 300
FRESH YEAST	g 50
UNSALTED BUTTER 82% FAT	g 100
EGGS	g 100

PREPARATION

DOUGH: knead until a smooth, velvety dough is obtained; it is better to add the water gradually. Roll up the dough into a ball and leave to rest for 20 minutes. METHOD: divide the dough into 60g pieces, roll them into balls and leave them to rest for 10 minutes. Cut it into two pieces and use them to make the classic 'colomba' shape. LEAVENING: put the dough in a rising room at 28-30°C for 60-80 minutes with relative humidity of about 80%. DECORATION AND BAKING: prepare a syrup with two parts sugar to one part water. Thicken the syrup with a little flour and brush it over the 'colombine'; scatter granulated sugar on top and dust with icing sugar. Bake at 180-190°C for about 20 minutes.

STEP 2

INGREDIENTS

CASTER SUGAR	g 400
WATER	g 200
ALL-PURPOSE FLOUR	To Taste