



BRANDY MILK CHOCOLATE COLOMBA

PRIMO IMPASTO

INGREDIENTS

| | |
|-------------------------|---------|
| DOLCE FORNO | g 6.500 |
| WATER | g 3.300 |
| UNSALTED BUTTER 82% FAT | g 1.200 |
| CASTER SUGAR | g 300 |
| EGG YOLKS | g 500 |
| FRESH YEAST | g 30 |

PREPARATION

PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.

IMPASTO FINALE

INGREDIENTS

| | |
|-------------------------|---------|
| DOLCE FORNO | g 4.500 |
| UNSALTED BUTTER 82% FAT | g 2.200 |
| EGG YOLKS | g 2.300 |
| CASTER SUGAR | g 1.100 |
| HONEY | g 100 |
| SALT | g 100 |
| MILK CHOCOLATE CHUNKS | g 3.500 |

PREPARATION

PROCEDURE TO MAKE THE BRANDY SYRUPBring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.

SCIROPPO AL BRANDY

INGREDIENTS

| | |
|--------------|---------|
| WATER | g 1.200 |
| CASTER SUGAR | g 2.000 |
| | g 800 |

PREPARATION

PROCEDURE TO MAKE THE BRANDY SYRUP Bring water to boiling, add sugar and mix until complete melting. After complete cooling, add the Brandy.

STEP 4

INGREDIENTS

| | |
|------------|-----------|
| BRIOBIG | g 1000 |
| EGG WHITES | g 600-650 |

STEP 5

INGREDIENTS

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

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.