



## COLOMBA PATINUM RECIPE (DOLCE FORNO MAESTRO)

### LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
YEAST  
WATER  
CASTER SUGAR  
EGG YOLK  
UNSALTED BUTTER 82% FAT

#### PREPARATION

g 6500 Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.  
g 30 When the dough begins to take shape pour the sugar and then the yolks gradually in more than  
g 2300 once and keep on kneading until the dough is well-combined and smooth.  
g 500 At the end, add softened butter in 3-4 times.  
g 1600 Make sure that the temperature of the dough is 26-28°C.  
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  $\frac{3}{4}$  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 dough (we suggest you to use 2400/2250 gr)

## SECOND DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
CASTER SUGAR  
SALT  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
HONEY  
CANDIED ORANGE PASTE  
CANDIED ORANGE PEEL CUBES

g 3500  
g 850  
g 700  
g 110  
g 1150  
g 2000  
g 500  
g 600  
g 5000

### PREPARATION

The next morning, the dough shall be slightly curved.

Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.

Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is ready, add it to the dough in 4 times.

Be sure that the temperature of the dough is 26-28°C, in the temperature is lower we suggest you to warm up the candied fruit just for 1-2 minutes in the oven.

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

MANDORGLASS QUICK SP  
WATER  
MELTED BUTTER - OR VEGETABLE OIL

g 2000  
g 1000  
g 100

### PREPARATION

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.

- 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.

## STEP 4

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### 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.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF