



## COLOMBA WITH PISTACHIO

### FIRST DOUGH:

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 7.500 |
| WATER                   | g 3.800 |
| UNSALTED BUTTER 82% FAT | g 1.300 |
| YEAST                   | g 25    |

#### PREPARATION

#### FINAL DOUGH:

### STEP 2

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#### INGREDIENTS

|                          |         |
|--------------------------|---------|
| DOLCE FORNO              | g 5.000 |
| EGG YOLK                 | g 2.600 |
| SUGAR                    | g 900   |
| SALT                     | g 90    |
| UNSALTED BUTTER 82% FAT  | g 1.800 |
| JOYPASTE PISTACCHIO PURA | g 1.500 |
| WATER                    | g 1.200 |
| CHOPPED PISTACHIOS       | g 2.700 |

### STEP 3

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#### INGREDIENTS

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

#### AMBASSADOR'S TIPS

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