



COLOMBINE MADE WITH PANDORA GRAN SVILUPPO

DOVE SHAPED PASTRY LEAVENED PRODUCT, PERFECT FOR BREAKFAST DURING EASTER TIME.

DIFFICULTY LEVEL



BRIOCHE DOUGH

INGREDIENTS

PANDORA GRAN SVILUPPO	g 1000
MARBUR CREMA	g 100
YEAST	g 50
EGGS	g 200
WATER	g 300-330

PREPARATION

Knead all the ingredient together with a kneading machine, until you obtain a velvet smooth dough. It is recommended to add the water in more than once.

Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at room temperature.

Divide the dough into pieces of 60g, shape each one into a ball and let them rest for another 10 minutes.

Cut each portion in two and work the dough in order to give it the typical dove shape.

Store the dove shaped brioche into the proofer room at 28-30°C with relative humidity of approximately the 80% for 60-80 minutes.

FINISHING

INGREDIENTS

EGGS	g
SUGAR	To Taste
CONFECTIONER'S SUGAR	To Taste

FINAL COMPOSITION

Brush the dove shaped brioche with the beated eggs, sprinkle with sugar and dust with confectioner's sugar.

Bake at 180-190 for about 20 minutes.