



## BRANDY MILK CHOCOLATE COLOMBA

### PRIMO IMPASTO

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#### 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

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#### 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

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### 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

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### INGREDIENTS

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

## STEP 5

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### 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.