



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 SYRUP Bring 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 SYRUP Bring 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.