



## TROPICAL COLOMBA

### FIRST DOUGH (MADE DURING THE EVENING)

#### INGREDIENTS

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

g 6500  
g 2400  
g 500  
g 1600  
g 2000  
g 30

#### PREPARATION

- Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water in the recipe and knead for at least 10 minutes.
- When the dough begins to form, add the sugar and a part of the yolk, then add the remaining yolk several times until a smooth structure is obtained.
- Finish with soft butter, which will be added 3 to 4 times.
- Check that the temperature of the dough is 26-28 °C.
- Place to rise at 22-24 °C for 12-14 hours with a humidity of 70-80% or without a humidifier, cover the casing with a plastic cloth.
- The dough should quadruple in volume.

#### WARNING:

- It is advisable to make a "spy", putting 250 g of finished dough in a 1 liter jug to verify the effective quadruplication.
- It is advisable to start the dough at second speed and then, towards ¾ dough, finish at first speed.
- If the temperature of the first dough should be above 28 °C, it will be necessary to reduce the time of the first rising.

IMPORTANT: if you use "spiral" or "planetary mixer with hook" you must necessarily reduce the amount of water provided in the first dough by bringing it from 2400 to 2300 grams.

## SECOND DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
CASTER SUGAR  
WATER  
HONEY  
SALT  
CANDIED ORANGE PASTE  
VANILLA BEANS  
PASTA FRUTTA ORO ORANGE - CESARIN  
JOYGELATO COCCO  
TUTTAFRUTTA ANANAS 1/16 DI FETTA CESARIN  
TUTTAFRUTTA COCCO CUBETTI CESARIN

g 3500  
g 1250  
g 1700  
g 400  
g 1200  
g 350  
g 110  
g 500  
g 10  
g 100  
g 1100  
g 4000  
g 1500

### PREPARATION

-The next morning, the dough is quadrupled and slightly rounded.

-Add to the evening dough the expected quantities of DOLCE FORNO MAESTRO, water and knead for 5-10 minutes.

-Once the ingredients have been absorbed, add the sugar, salt, a part of the yolk and continue to knead.

-Then add the remaining yolk twice.

-Separately create the mixture of soft butter, honey, orange paste and vanilla and add it to the dough in 4 times.

-Add JOYGELATO COCCO.

-Check that the temperature of the dough is 26-28 °C, if the temperature is lower, it is advisable to heat the candied fruit lightly on a baking tray and place in the oven for 1-2 minutes.

-Gently incorporate all candied fruit.

-Place the dough in the proving chamber at 28-30 °C for 60-70 minutes.

-Divide the dough into the desired pieces, then roll up and place on trays or boards and leave to stand for another 20 minutes at 28-30 °C.

-Roll up again and place in paper moulds.

-Put in the leavening cell at 28-30 °C with a relative humidity of about 60-70% for 4-5 hours, until the peak of the dough reaches about 1 cm from the mould; if the cell was lacking in humidifier keep the panettone covered with plastic sheets.

## GLAZE

### INGREDIENTS

COVERDECOR WHITE CHOCOLATE

To Taste

### PREPARATION

Heat COVERDECOR at 50°C in microwave.

## FINAL COMPOSITION

- After the leavening, leave the colombe exposed to ambient air for 20-25 minutes to form a "skin" on the surface.
- Bake at 165 to 185 °C for varying times depending on weight (45 to 50 minutes for 1000 g), until 92 to 94 °C at the heart.
- When they leave the oven, turn the colombe upside down, using the appropriate Panettone Turners.
- Freshly baked colombe should be allowed to cool upside down for 8-10 hours before wrapping in moplefan bags.
- Glaze the colombe with COVERDECOR WHITE and decorate with YELLOW CURLS from DOBLA.
- Bag in bags of moplefan.

## WARNINGS

How to Calculate the water temperature in the first dough:

This method is correct if you have a kneader with dipping arms, if alternatively you have a spiral mixer, and keeping in mind that the same tends to heat the dough a lot, reduce the water temperature by at least 5°C.

In order to obtain the correct final temperature of the dough, let's assume 26°C, follow the diagram below.

It will be necessary to know and then measure 3 values:

- 1) the value of the ambient temperature
- 2) the temperature value of the Dolce Forno
- 3) the value defined in function of the mixer used (plunger 15, spiral or planetary mixer 20).

CALCULATION: Final Temperature 26 months C x 3 (fixed number) = 78 - value 1 (e.g. 20 years C) - value 2 (e.g. 18 years C) - value 3 (e.g. 15) = 78-20-18-15 = 25 which will be the temperature of the water in the first mixture using a dipper



**RECIPE CREATED FOR YOU BY LUCA SALVATORI**

PASTRY CHEF AND GELATO MAKER