



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 $\frac{3}{4}$ 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