



## 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 SYRUP Bring 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 SYRUP Bring 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.