



COLOMBA ORANGE AND CHOCOLATE

EASTER CAKE WITH ORANGE AND CHOCOLATE

DIFFICULTY LEVEL



FIRST DOUGHT

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
BUTTER
EGG YOLK
CASTER SUGAR
FRESH YEAST

g 6500
g 2300
g 2000
g 1600
g 500
g 30

PREPARATION

-Start the first dough with DOLCE FORNO, yeast and two thirds of the water specified in the recipe, when the dough begins to form the gluten mesh, add the remaining water in stages

- Add the sugar and once absorbed start inserting the yolk at room temperature 2-3 times

-Finish by adding the soft butter in 3-4 times and check that the temperature of the dough is 24-26°C.

-Let it rise at 20-22°C for 12-14 hours with humidity of 60-70% or if you don't have a humidifier, cover the tub with a plastic sheet.

-It is advisable to create a spy by weighing 250 grams of dough in a 1 liter jug, during leavening the dough will have to quadruple in volume.

SECOND DOUGHT

INGREDIENTS

DOLCE FORNO MAESTRO
UNSALTED BUTTER 82% FAT
EGG YOLK
CASTER SUGAR
SALT
HONEY

g 3500
g 2000
g 1150
g 700
g 100
g 350

PREPARATION

The next morning the dough should be slightly rounded.

Add the required quantities of DOLCE FORNO MAESTRO to the evening mix with the water and knead for 5-10 minutes.

Once the ingredients have been absorbed, add the sugar, salt, flavorings and a small amount of egg yolk.

Then add the remaining yolk in 2-3 times.

ORANGE PASTE - PASTA ORO CESARIN
GOCCIOLONI CIOCCOLATO FONDENTE
CANDIED ORANGE PEEL CUBES - NAVEL ACADEMY CESARIN

g 500
g 2000
g 3000

When the yolk is completely absorbed and an elastic and well-bound dough begins to result, incorporate the soft butter into the dough in 3-4 times.

Check that the temperature of the pasta is 26-28°C.

Gently incorporate the Cesarin candied fruit and the Goccioloni chocolate.

Place the dough to proof in a leavening compartment at 30-32°C for 90 minutes.

Divide the dough into the desired sizes (for 1 kg colomba weigh 2 pieces of 450 g each), then roll up and place on baking trays or boards and let stand for another 20 minutes.

Roll up to form loaves and place in the appropriate paper moulds.

Place in the leavening compartment at 30-32°C with relative humidity of approximately 70%, until the top of the dough almost protrudes from the moulds; if the cell is without a humidifier, keep the doves covered with plastic sheets.

GLAZE

INGREDIENTS

MANDORGLASS QUICK SP
WATER
MELTED BUTTER

g 2000
g 1000
g 100

PREPARATION

Vigorously mix MANDORGLASS QUICK SP, water, melted butter for a few minutes.

Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing on leavened cakes.

Warnings: the preparation of the glaze must take place at the time of use.

DECORATION

INGREDIENTS

PEARL SUGAR
CONFECTIONER'S SUGAR

To Taste
To Taste

PREPARATION

Place a generous handful of granulated sugar on top of the freshly applied icing and scatter with icing sugar

FINAL COMPOSITION

After leavening, leave the doves exposed to the ambient air for 20-25 minutes so that a skin forms on the surface.

Cover the surface of the doves with the icing and sprinkle with sugar grains and finally scatter with icing sugar.

Bake at 160-170°C for variable times according to the weight (about 50-55 minutes for 1000 gram cakes), until the core reaches 93-95°C.

When they come out of the oven, turn the doves upside down, using the special panettone turners.

The cakes just taken out of the oven must be left to cool in position upside down for 8-10 hours before packing in moplefan bags.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER