



Cereal Colomba - Golden recipe

PRIMO IMPASTO

INGREDIENTS

CEREAL'EAT LIEVITATI	g 6.000
WATER	g 2.700
UNSALTED BUTTER 82% FAT	g 1.100
CASTER SUGAR	g 270
EGG YOLKS	g 450
YEAST	g 65

PREPARATION

Start kneading the first dough with all the ingredients and 2/3 of the water; when the dough begins to take shape, add the remaining water gradually and continue working until a smooth and elastic consistency is obtained. Check that the dough temperature is between 26-28°C. Leave to rise at 24°C for 12-14 hours or until the volume has quadrupled; in the morning the dough should appear flattened. Add the indicated quantities of CEREAL'EAT LIEVITATI, sugar, honey and salt; knead for some minutes then gradually add the egg yolks and continue working to achieve a smooth consistency. Add gradually $\frac{3}{4}$ of the indicated quantity of butter and then delicately add the remaining butter (melted at low temperature) and diced fruit. Check that the dough temperature is 26-28°C. Put in a rising room at 30°C for 50-60 minutes; divide into pieces of the required size, roll them up, place them on baking tins or boards and leave to 'rest' for another 15-20 minutes. Roll them up again, forming long loaf shapes and put them in suitable paper moulds. Put in a rising room at 28-30°C with relative humidity of about 70%, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the 'Colombe' exposed to the air for 10 minutes until a film appears on the surface. Cover with MANDORGLASS QUICK or BRIO BIG icing, decorate with almonds, sprinkle with granulated sugar and finally dust with icing sugar. Bake at 170-180°C, time depending on weight (reach 92-95° at the centre). The products must be wrapped in Molpefan bags the morning after baking.

Aromi a piacere

INGREDIENTS

CEREAL'EAT LIEVITATI	g 4.000
EGG YOLKS	g 2.100
UNSALTED BUTTER 82% FAT	g 2.000

PREPARATION

Start kneading the first dough with all the ingredients and 2/3 of the water; when the dough begins to take shape, add the remaining water gradually and continue working until a smooth and elastic consistency is obtained. Check that the dough temperature is between 26-28°C. Leave to rise at 24°C for 12-14 hours or until the volume has quadrupled; in the morning the dough should appear flattened. Add the indicated quantities of CEREAL'EAT LIEVITATI, sugar, honey and salt; knead for some

CASTER SUGAR
HONEY
SALT
DICED CANDIED ORANGE

g 730
g 270
g 90
g 3.500

minutes then gradually add the egg yolks and continue working to achieve a smooth consistency. Add gradually $\frac{3}{4}$ of the indicated quantity of butter and then delicately add the remaining butter (melted at low temperature) and diced fruit. Check that the dough temperature is 26-28°C. Put in a rising room at 30°C for 50-60 minutes; divide into pieces of the required size, roll them up, place them on baking tins or boards and leave to 'rest' for another 15-20 minutes. Roll them up again, forming long loaf shapes and put them in suitable paper moulds. Put in a rising room at 28-30°C with relative humidity of about 70%, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the 'Colombe' exposed to the air for 10 minutes until a film appears on the surface. Cover with MANDORGLASS QUICK or BRIO BIG icing, decorate with almonds, sprinkle with granulated sugar and finally dust with icing sugar. Bake at 170-180°C, time depending on weight (reach 92-95° at the centre). The products must be wrapped in Molpefan bags the morning after baking.

Step 3

INGREDIENTS

BRIOBIG g 1000
EGG WHITES g 600-650

Step 4

INGREDIENTS

ALMONDS To Taste
PEARL SUGAR To Taste
CONFECTIONER'S SUGAR To Taste