



## Cereal Colomba - Quick rich 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
FRESH YEAST	g 190

#### 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 30°C for 2 hours/ 2 hours and a half or until the volume has tripled. Add the indicated quantities of CEREAL'EAT LIEVIATI, 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 about 30 minutes. divide into pieces of the required size, roll them up and leave to 'rest' for another 10 minutes at room temperature. Roll them up again, forming long loaf shapes, creating first the wings and then the body, 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 30°C for 2 hours/ 2 hours and a half or until the volume has tripled. Add the indicated quantities of CEREAL'EAT LIEVIATI, sugar, honey and salt; knead for some minutes then gradually add the egg

CASTER SUGAR  
HONEY  
SALT  
DICED CANDIED ORANGE

g 730  
g 270  
g 90  
g 3.500

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 about 30 minutes. divide into pieces of the required size, roll them up and leave to 'rest' for another 10 minutes at room temperature. Roll them up again, forming long loaf shapes, creating first the wings and then the body, 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

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#### INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

### Step 4

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#### INGREDIENTS

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