

Italian-style Colomba using LIEVITO MADRE DOLCE



Recipe for approx. 50 moulds of 0.750 kg

Sponge:

Wheat flour (panettone flour)	8.000 kg
LIEVITO MADRE DOLCE	2.500 kg
Egg yolk	1.000 kg
Salt	0.100 kg
Yeast	0.010 kg
Water	5.000 l

Butter, soft	2.000 kg
Total weight	18.610 kg

1st mixing time: 3 + 6 minutes, spiral mixer

2nd mixing time: 4 – 6 minutes slow

Dough temperature: 26 – 28° C

Bulk fermentation time: 12 – 14 hours at 26 – 27° C

As a check, it is recommended to put 0.300 kg sponge into a container of one litre. When the dough has reached the height corresponding to one litre, continue with the main dough.

Instructions for use: Mix all the ingredients, apart from the butter, into a well mixed dough. Subsequently, mix in the butter on slow speed.



Main dough:

Sponge	18.610 kg
Wheat flour (panettone flour)	3.000 kg
Water	0.500 l

Honey	0.500 kg
Sugar	3.000 kg

Egg yolk	2.000 kg
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Butter, soft	3.000 kg
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Candied orange peel	7.000 kg
Total weight	37.610 kg

1st mixing time: 3 + 6 minutes, spiral mixer

2nd mixing time: 20 – 25 minutes slow

Dough temperature: 26 – 28° C

Bulk fermentation time: approx. 45 minutes at 28° C

Scaling weight: 0.650 kg

Intermediate proof: 5 – 10 minutes

Instructions for use: Mix the sponge, wheat flour and water into a well mixed dough. Subsequently, gradually mix in the other ingredients on slow speed. Mix the candied orange peel/candied lemon peel into the dough towards the end.

After the bulk fermentation time, scale the dough pieces, mould round with some fat only and allow to prove. Then divide the dough pieces into two halves, mould slightly long and place crosswise in the colomba mould. After the proof, pipe with the almond glaze, sprinkle with whole almonds and coarse sugar. Subsequently, sift with icing sugar and bake.

Final proof: 4 – 5 hours at 30° C until the volume has doubled. As a check, it is recommended to put 0.050 kg dough into a container of 100 ml.

Almond glaze:

Almonds, ground	2.000 kg
Icing sugar	2.000 kg
Egg white	2.000 kg
Wheat starch	0.600 kg
Total weight	6.600 kg

Mixing time: Mix all the ingredients together until smooth.

Scaling weight: 0.120 kg



Topping:

Almonds, whole	0.025 kg
Coarse sugar	0.060 kg
Icing sugar	0.005 kg

Baking temperature: 175° C, dropping to 160° C (rack oven)
Open the damper for the last 15 minutes.

Baking time: 45 – 50 minutes (core temperature: at least 94° C)

Instructions for use: After baking, skewer the colomba and allow to cool for 6 – 8 hours upside down. After cooling, wrap the colomba air-tight.