



Colomba Artigianale

with Panettone Tradizionale Clean Label

Pre dough ingredients

| | NATURAL Yeast | DAIRY Yeast |
|----------------------|---------------|--------------|
| Colomba Artigianale | 1000g | 1000g |
| Water or Milk (500g) | 450g | 450g |
| Egg Yolks cat. A | 100g | 100g |
| Butter | 200g | 200g |
| Yeast | 1g | 25g |
| Total Dough | 1751g | 1775g |

Dough ingredients

| | NATURAL Yeast | DAIRY Yeast |
|------------------------|---------------|--------------|
| Pre dough | 1751g | 1775g |
| Flour (340/360 W) | 300g | 300g |
| Sugar | 300g | 300g |
| Honey or orange paste | 30g | 30g |
| Orange or lemon aromas | q.b. | q.b. |
| Egg Yolks | 150g | 150g |
| Butter | 200g | 200g |
| Orange candied | 700g | 700g |
| Totale Impasto | 3431g | 3455g |

Pre-dough working procedure

Knead all ingredients except butter until smooth and dry. Then incorporate the butter and knead until an elastic mass is obtained. (Dough temp 28°C). Allow dough to rise in cell at 27/30°C for 10/12 hours for NATURAL LEVITATION and about 2 hours for DAIRY LEVITATION, until dough has risen fivefold; it is recommended to perform the LEVITATION TEST by placing 300g of dough in a 1L jug; use the dough only when the leavened product comes out of the jug.



Leavening Test

For proper rising, the dough should come out as shown in the drawing.

Dough processing procedure

Knead pre-dough and flour until well formed; in sequence add the other ingredients in the order given in the recipe. Final temperature 29/30°C. Allow to proof for 45 to 60 minutes in cell at 30°C. For a 1kg dove break into pieces of about 460g, preform giving a slightly elongated shape, and after 5 minutes finish forming by stretching so the dough can fill the ramekin. Introduce the first piece for the wings forming a horseshoe, crush the part of the center cross and place the piece forming the body. Let rise in cell at 27/30°C with 70/80% R.H. for about 5 hours for NATURAL LEVITATION and 3 hours for DAILY LEVITATION. Once risen, let the skin form on the surface and glaze as desired.

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