

MIX
«GRANDI
LIEVITATI»

CLEAN
LABEL

BONGIOVANNI
- MUGNAIO DAL 1977 -



TRADITIONAL COLOMBA AND AMARETTO ICING WITH PERFECTO - CLASSIC RECIPE -

INGREDIENTS FIRST DOUGH:

- Mix for „grandi lievitati“ PERFECTO
- Water
- Fresh yeast
- Egg yolks
- Butter 82% fat

QUANTITY:

6,7 kg
2,5 kg
20 g
1 kg
1,35 kg

INGREDIENTS SECOND DOUGH:

- Mix for „grandi lievitati“ PERFECTO
- Cold water
- Egg yolks
- Granulated sugar
- Honey
- Egg yolks
- Butter 82% fat
- Bourbon vanilla seeds
- Candied orange peel

3,3 kg
500 g
850 g
1,5 kg
530 g
800 kg
2 kg
10 g
5,5 kg

ICING:

- Icing sugar
- Almonds powder
- Corn starch
- White eggs

1650 g
720 g
450 g
660/720 g

First dough: In a dough mixer add PERFECTO, water, egg yolks and fresh yeast. Knead at speed 1 for 8-10 minutes, if using a spiral mixer, or 5 minutes, if using a diving arm mixer. After this time, set the mixer to speed 2 and continue kneading until the dough is smooth and dry. Add the butter at room temperature and continue kneading until completely combined in the dough. The first dough will be ready once the sides of the mixer bowl are clean.

The final temperature of the dough should be 25°C. To reach this temperature, the temperature of the water added at the start must be calculated based on the type of mixer used and the temperature of the room

Leavening: Leave to leaven in a leavening cell at 23/24°C for approximately 12 hours or until the initial volume of the dough has completely quadruplicated (1+3). Leavening can take place also at temperatures below 20°C factoring in the additional time required by the dough to quadruplicate.

Icing preparation: In a mixer add icing sugar, almonds powder and corn starch. Knead with the K-beater at first speed for 2 minutes. Gradually add white eggs. After this time, set the mixer to speed 2 and continue kneading until it is completely combined. Put in the refrigerator for a minimum of 6 hours to a maximum of 24 hours.

Second dough: In the dough mixer add the second dose of PERFECTO, the first fully leavened dough, the first batch of egg yolks, and knead at speed 1 for 5 minutes. Set the mixer to speed 2 and continue kneading until the dough is perfectly smooth and dry. Add the sugar and honey and continue kneading until completely combined in the dough. Then, slowly pour in the second batch of egg yolks.

Once completely absorbed, add the butter kept at room temperature, the vanilla and when the ingredients are perfectly combined add the candied orange peel. The final temperature of the dough should be approximately 27/28°C.

MIX
«GRANDI
LIEVITATI»

CLEAN
LABEL

TRADITIONAL COLOMBA AND AMARETTO ICING WITH PERFECTO - CLASSIC RECIPE-

Proofing: Once ready, the whole dough is left to proof for 1 hour in a container and protected from any possible draft.

Sizing: Cut the dough as follows based on the desired weight of the final product:

1kg Final Product = 910g Dough Weight

750g Final Product = 680g Dough Weight

500g Final Product = 430g Dough Weight

Proceed by shaping the dough into balls, covering with cloth and leaving to proof on the worktop for 20 minutes. After this time, proceed by shaping the ball in half and forming two loaves, insert the first loaf in a horseshoe from one side to the other and then insert the second loaf from the tail to the head, forming a similar cross .

Leavening: Approximately 5 hours in leavening cell at 28/30°C with 60% of humidity. The Colomba dough is ready when the dome of the dough is level with the edge of the ramekin.

Icing: After the icing has rested for at least 6 hours in the refrigerator, put it on the Colomba. For a 1kg Colomba it will take at least 110/120g of ice and then add the almonds with skin (about 25g) and the granulated sugar (to taste) as a decoration closure.

Finishes and Baking: Bake with no steam at 160°C with a closed valve for approximately $\frac{3}{4}$ of the total time, then open the valve to allow the product to dry. The temperature and cooking time may vary depending on the characteristics of the oven used.

The Colomba is baked when the heart reaches a temperature of 91/ 92°C. It is advisable not to exceed the recommended temperature because the level of humidity of the product would be excessively reduced.

Cooling and Packing: As soon as removed from the oven, the Colomba must be left to cool upside-down until completely cold and until the level of humidity is stable (approx. 8-12 h). During cooling, avoid sudden temperature changes to ensure the final product has a longer shelf life. Once they reach room temperature, put the Colomba in the special plastic bags adding approximately 3 or 4 ml of ethanol (92%), to prevent mould..

Shelf Life: Colomba prepared this way will have a shelf life of 60 days. After this time they may start becoming stale and therefore the organoleptic characteristics will gradually start to reduce.

Clean label: Following this recipe, the label may bear the words «Our products are free from artificial flavors and colours, preservatives and hydrogenated fats»

Using PERFECTO in the list of ingredients, in addition to those usually used in the recipes of the traditional panettone, you must indicate only the fresh yeast.