



DRAGEES ORANGE AND HAZELNUT

ORANGE

INGREDIENTS

- ACADEMY CESARIN SELECTION
JOYPLUS PROSOFT

g 1000
To Taste

PREPARATION

Mix the orange cubes with the prosoft and let it rest for 24 hours, remembering to mix them sanctuariously.
Sift.

DRAGEES

INGREDIENTS

- WITH PROSOFT
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO - MELTED AT 45°C

g 1000
g 1000

PREPARATION

Make the dragees by adding the chocolate little by little.
Once finished, let it rest.

DRAGEES

INGREDIENTS

- COVERED WITH NOCCIOLATO BIANCO
SINFONIA CIOCCOLATO GIANDUIA FONDENTE

g 2000
g 1000

PREPARATION

Make the dragees by adding the chocolate little by little.
Once finished, let it rest.

POLISHING PROCESS

INGREDIENTS

WATER	g 200
SUGAR	g 100
- ARABICA	g 100
	g 12

PREPARATION

- Heat the three ingredients to 65°C.
- Mix the oil and lecithin with a mixer and then let it cool.
- Mix again.
- Start the process by pouring the polish into the machine, 0.3%, 3 grams per kg of product, to distribute correctly.

FINAL COMPOSITION

Before the processing phase, spread a thin layer of chocolate on the walls of the empty pan, to facilitate the rolling of the fruit. Start processing with the fruit in the machine with:

- rotation speed 50%
- air temperature 13°C
- fruit temperature 20°C

add the chocolate at 42-45°C, manually in small steps, or using the sprayer, waiting for complete crystallization at each addition before proceeding with the next

At the end of the thickening phase:

- stabilize at 12-14°C for 6-8 hours

Resume processing to "smooth the chocolate":

- air temperature 40°C
- speed 60%
- time approximately 30 minutes, until they are sufficiently regular

Finish processing to completely stabilize the product with:

- air temperature 12°C
 - speed 60%
 - time 30 minutes about
 - can be customized with cocoa, water-soluble colorants with alcohol
- Remove the product and store at controlled temperature and humidity



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF