

# DRAGEES ORANGE AND HAZELNUT

## **ORANGE**

INGREDIENTS		PREPARATION
- ACADEMY CESARIN SELECTION	g 1000	Mix the orange cubes with the prosoft and let it rest for 24 hours, remembering to mix them
JOYPLUS PROSOFT	To Taste	sanctuariously.
		Sift.

### DRAGEES

INGREDIENTS		PREPARATION
- WITH PROSOFT	g 1000	Make the dragees by adding the chocolate little by little.
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO - MELTED AT 45°C	g 1000	Once finished, let it rest.

### DRAGEES

INGREDIENTS		PREPARATION
- COVERED WITH NOCCIOLATO BIANCO	g 2000	Make the dragees by adding the chocolate little by little.
SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 1000	Once finished, let it rest.



#### **POLISHING PROCESS**

INGREDIENTS	PREPARATION
WATER g 200	Heat the three ingredients to 65°C.
SUGAR g 100	Mix the oil and lecithin with a mixer and then let it cool.
- ARABICA g 100	Mix again.
g 12	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

