



SINFONIA-CARAMEL-ORO-ALMOND-AND-COFFEE-DRAGEES

COFFE AND ALMOND INCLUSION

INGREDIENTS

- NEW
JOYPASTE CAFFE'
COFFEE POWDER

g 1050
g 80
g 10

PREPARATION

-Place the MOGADOR NEW with the JOYPASTE CAFFE' and the ground coffee in the planetary mixer and mix for a few minutes.

-Spread the mixture obtained between two sheets of baking paper to a thickness of 1 cm and make pralines.

-Dry at room temperature overnight.

-The following day cut small squares of approximately 1 cm. For best results, let everything dry for another night.

COVERING

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

g 2000

PREPARATION

For every 1kg of inclusions, use 2kg of chocolate for the covering

POLISHING PROCESS

INGREDIENTS

WATER
SUGAR
- ARABIC
SUNFLOWER SEED OIL

g 200
g 100
100
g 20
g 12

PREPARATION

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

FINAL COMPOSITION

Before the processing phase, distribute a 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

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

At the end of the swelling phase:

- stabilize at 12-14°C for 6-8 hours

Resume the process 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 approximately 30 minutes
- possible to customize with cocoa, water-soluble dyes with alcohol

Remove the product and store at controlled temperature and humidity



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF