

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

## **COFFE AND ALMOND INCLUSION**

INGREDIENTS		PREPARATION
- NEW	g 1050	-Place the MOGADOR NEW with the JOYPASTE CAFFE' and the ground coffee in the planetary
JOYPASTE CAFFE'	g 80	mixer and mix for a few minutes.
COFFEE POWDER	g 10	-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		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO	g 2000	For every 1kg of inclusions, use 2kg of chocolate for the covering



#### **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 then let cool.
- ARABIC	100	Mix again.
SUNFLOWER SEED OIL	g 20	Start the process by pouring the polish into the machine, 0.3%, 3 grams for each kg of product, to
	g 12	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

