

# SINFONIA CARAMEL ORO AND PEANUT DRAGEES

### **CARAMELIZED PEANUT**

INGREDIENTS PREPARATION

900g Bring water and sugar to 118°c sugar 550g Combine the peanuts and fleur de sel, sandblast and store in airtight

water 200g containers

fleur de sel

# **POLISHING PROCESS**

#### **INGREDIENTS**

water 200g Heat the three ingredients to 65°C.

sugar 100g Mix the oil and lecithin with a mixer then leave to cool.

100g Mix again.

**PREPARATION** 

sunflower seed oil

20g 12g

5g

Start the process by pouring the polish into the machine, 0.3%, 3 grams for each kg of product, to distribute it 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