



# SINFONIA CARAMEL ORO AND PEANUT DRAGEES

👤 Advanced level

## CARAMELIZED PEANUT

### INGREDIENTS

sugar  
water  
fleur de sel

### PREPARATION

900g Bring water and sugar to 118°C  
550g Combine the peanuts and fleur de sel, sandblast and store in airtight  
200g containers  
5g

## POLISHING PROCESS

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### INGREDIENTS

water  
sugar  
  
sunflower seed oil

### PREPARATION

200g Heat the three ingredients to 65°C.  
100g Mix the oil and lecithin with a mixer then leave to cool.  
100g Mix again.  
20g  
12g 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

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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 BY:**

**RICCARDO MAGNI**

**PASTRY CHEF**