



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

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

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