

CHERRY AND PISTACHIO DRAGEES

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

