

CHERRY AND PISTACHIO DRAGEES

Advanced level

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