



MILK CHOCOLATE AND PISTACHIO DRAGEES

👤 Advanced level



RECIPE CREATED BY:

Riccardo Magni
Pastry Chef

SANDED PISTACHIOS

caster sugar
water
fleur de sel

900g
550g
200g
4g

Bring water and sugar to 118°C
Combine the pistachios and fleur de sel, sandblast and store in airtight containers

POLISHING PROCESS

water
sugar

200g
100g
100g
12g

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

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



Extraordinary
made simple.