

MILK CHOCOLATE AND PISTACHIO DRAGEES

Advanced level

SANDED PISTACHIOS

	900g	Bring water and sugar to 118°c
caster sugar	550g	Combine the pistachios and fleur de sel, sandblast and store
water	200g	in airtight containers
fleur de sel	4g	

POLISHING PROCESS

water	200g	Heat the three ingredients to 65°C.
sugar	100g	Mix the oil and lecithin with a mixer then leave to cool.
	100g	Mix again.
	12g	
		Start the process by pouring the polish into the machine, 0.3%, 3 grams for each kg of product, to distribute it correctly

irca GROUP
Extraordinary made simple.

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