



# DRAGEES ORANGE AND HAZELNUT

👤 Intermediate level

## ORANGE

### INGREDIENTS

JOYPLUS PROSOFT

### PREPARATION

1000g Mix the orange cubes with the prosoft and let it rest for 24 hours,  
qb remembering to mix them sanctoriously.  
Sift.

## DRAGEES

### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

### PREPARATION

1000g Make the dragees by adding the chocolate little by little.  
1000g Once finished, let it rest.

## DRAGEES

### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

### PREPARATION

2000g Make the dragees by adding the chocolate little by little.  
1000g Once finished, let it rest.

## POLISHING PROCESS

---

### INGREDIENTS

water  
sugar

### PREPARATION

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

## Final composition

---

Before the processing phase, spread a thin 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

add the chocolate at 42-45°C, manually in small steps, or using the sprayer, waiting for complete crystallization at each addition before proceeding with the next

At the end of the thickening phase:

- stabilize at 12-14°C for 6-8 hours

Resume processing 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 30 minutes about

- can be customized with cocoa, water-soluble colorants with alcohol

Remove the product and store at controlled temperature and humidity



**RECIPE CREATED BY:**

**MIRKO SCARANI**

PASTRY CHEF