

DRAGEES ORANGE AND HAZELNUT

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

ORANGE

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

DRAGEES

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

DRAGEES

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

POLISHING PROCESS

water	200g	Heat the three ingredients to 65°C.
sugar	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.

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Extraordinary made simple.

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