



# 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

SINFONIA NOCCIOLATO BIANCO

1000g  
1000g

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

## DRAGEES

SINFONIA GIANDUIA FONDENTE

2000g  
1000g

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

**irca**  
GROUP

Extraordinary  
made simple.

## 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.

## 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



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