



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, remembering to mix them sanctuariously.
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