



# SINFONIA-CARAMEL-ORO- ALMOND-AND-COFFEE- DRAGEES

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## COFFE AND ALMOND INCLUSION

JOYPASTE CAFFE'  
coffee powder

1050g  
80g  
10g

-Place the MOGADOR NEW with the JOYPASTE CAFFE' and the ground coffee in the planetary mixer and mix for a few minutes.  
-Spread the mixture obtained between two sheets of baking paper to a thickness of 1 cm and make pralines.  
-Dry at room temperature overnight.  
-The following day cut small squares of approximately 1 cm. For best results, let everything dry for another night.

## COVERING

SINFONIA CARAMEL ORO

2000g

For every 1kg of inclusions, use 2kg of chocolate for the covering



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## POLISHING PROCESS

water	200g	Heat the three ingredients to 65°C.
sugar	100g	Mix the oil and lecithin with a mixer then let cool.
	100	Mix again.
sunflower seed oil	20g	Start the process by pouring the polish into the machine, 0.3%, 3 grams for each kg of product, to distribute correctly.
	12g	

## 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



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