

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

Pasic level

COFFE AND ALMOND INCLUSION

Ingredients

JOYPASTE CAFFE' coffee powder

Preparation

 $^{\rm .050g}$ $\,$ -Place the MOGADOR NEW with the JOYPASTE CAFFE' and the ground

80g coffee in the planetary mixer and mix for a few minutes.

10g -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

Ingredients
SINFONIA CARAMEL ORO

Preparation

2000g For every 1kg of inclusions, use 2kg of chocolate for the covering

POLISHING PROCESS

Ingredients water

sugar	100g	
	100	
sunflower seed oil 20	20a	Heat the three ingredients to 65°C.
Sufficient Seed off	120	Mix the oil and lecithin with a mixer then let cool.
	129	Mix again.
		Start the process by pouring the polish into the machine, 0.3%, 3 grams for

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:

each kg of product, to distribute correctly.

- 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