



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

chef Intermediate level

## COFFE AND ALMOND INCLUSION

### INGREDIENTS

#### JOYPASTE CAFFE'

coffee powder

### PREPARATION

1050g -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

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### INGREDIENTS

water  
sugar  
sunflower seed oil

### PREPARATION

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

### Final composition

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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