

RED FRUITS AND DARK DRAGEES

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

RED BERRY FILLING

PRALIN DELICRISP FRUITS ROUGES	500g	- Melt the RENO X BIANCO at 45°C. - Add the PRALIN DELICRISP FRUIT ROUGE and mix with a spatula. - Spread it out in a silicone mold, aiming for a thickness of 1 cm. - Let it crystallize at 15°C for 30 minutes. - Using a nozzle, create discs and then shape them into small spheres. - Let it crystallize at 15°C for a few hours.
RENO X CIOCCOLATO BIANCO 28%	500 g	

SHELL

PRELUDIO INTRO CIOCCOLATO FONDENTE 52%	2000g	- Melt the chocolate at 45°C.

POLISHING PROCESS

water	200 g	- Heat the three ingredients to 65°C. - Mix the oil and lecithin with a blender and let cool. - Blend again.
sugar	100 g	
	100g	
	12g	

FINAL COMPOSITION

- Place the mini berry spheres into the pan.
- Gradually add the chocolate, using the cold air from the pan.
- Using a heat gun, heat the dragees until smooth.
- Let them crystallize overnight at 15°C.
- Begin the process by pouring the 0.3% polish into the pan, using 3 grams per kg of product, to ensure even distribution.

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