

RED FRUITS AND DARK DRAGEES

RED BERRY FILLING

INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES RENO X CIOCCOLATO BIANCO 28%

PREPARATION

500g - Melt the RENO X BIANCO at 45°C.

500 g - 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.

SHELL

INGREDIENTS

PRELUDIO INTRO CIOCCOLATO FONDENTE 52%

PREPARATION

2000g - Melt the chocolate at 45°C.

POLISHING PROCESS

PREPARATION INGREDIENTS water

 $200 \, g$ - Heat the three ingredients to 65°C. sugar

100 g - Mix the oil and lecithin with a blender and let cool.

100g - Blend again.

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.