



# RED FRUITS AND DARK DRAGEES

👤 Intermediate level

## 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

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### INGREDIENTS

water

sugar

### PREPARATION

200 g - Heat the three ingredients to 65°C.

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

100g - Blend again.

12g

## Final composition

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- 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.