



RED FRUITS AND DARK DRAGEES

👤 Intermediate level



RECIPE CREATED BY:

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RED BERRY FILLING

PRALIN DELICRISP FRUITS ROUGES
RENO X CIOCCOLATO BIANCO 28%

500g
500 g

- 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.

SHELL

PRELUDIO INTRO CIOCCOLATO
FONDENTE 52%

2000g

- Melt the chocolate at 45°C.

POLISHING PROCESS

water
sugar

200 g
100 g
100g
12g

- Heat the three ingredients to 65°C.
- Mix the oil and lecithin with a blender and let cool.
- Blend again.

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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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