



SINFONIA CARAMEL ORO AND PEANUT DRAGEES

CARAMELIZED PEANUT

INGREDIENTS		PREPARATION
	g 900	Bring water and sugar to 118°C
SUGAR	g 550	Combine the peanuts and fleur de sel, sandblast and store in airtight containers
WATER	g 200	
FLEUR DE SEL	g 5	

COVERING

INGREDIENTS	
- CARAMELIZED	g 1000
SINFONIA CIOCCOLATO CARAMEL ORO	g 2000

POLISHING PROCESS

INGREDIENTS		PREPARATION
WATER	g 200	Heat the three ingredients to 65°C.
SUGAR	g 100	Mix the oil and lecithin with a mixer then leave to cool.
- ARABICA	g 100	Mix again.
SUNFLOWER SEED OIL	g 20	
	g 12	Start the process by pouring the polish into the machine, 0.3%, 3 grams for each kg of product, to distribute it correctly

FINAL COMPOSITION

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



RECIPE CREATED FOR YOU BY RICCARDO MAGNI

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