



WHITE GIANDUIA AND LEMON DRAGEES

DRAGEES

INGREDIENTS

AMALFI LEMON IGP 10X10 - CESARIN	g 1000
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 2000
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 400

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

PASTRY CHEF