



## DRAGEES ORANGE AND HAZELNUT

### ORANGE

---

#### INGREDIENTS

- ACADEMY CESARIN SELECTION  
JOYPLUS PROSOFT

g 1000  
To Taste

#### PREPARATION

Mix the orange cubes with the prosoft and let it rest for 24 hours, remembering to mix them sanctuariously.  
Sift.

### DRAGEES

---

#### INGREDIENTS

- WITH PROSOFT  
SINFONIA NOCCIOLATO BIANCO - MELTED AT 45°C

g 1000  
g 1000

#### PREPARATION

Make the dragees by adding the chocolate little by little.  
Once finished, let it rest.

### DRAGEES

---

#### INGREDIENTS

- COVERED WITH NOCCIOLATO BIANCO  
SINFONIA GIANDUIA FONDENTE

g 2000  
g 1000

#### PREPARATION

Make the dragees by adding the chocolate little by little.  
Once finished, let it rest.

### INGREDIENTS

WATER  
SUGAR  
- ARABICA

g 200  
g 100  
g 100  
g 12

### PREPARATION

Heat the three ingredients to 65°C.  
Mix the oil and lecithin with a mixer and then let it cool.  
Mix again.  
Start the process by pouring the polish into the machine, 0.3%, 3 grams per kg of product, to distribute correctly.

### FINAL COMPOSITION

Before the processing phase, spread a thin 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

add the chocolate at 42-45°C, manually in small steps, or using the sprayer, waiting for complete crystallization at each addition before proceeding with the next

At the end of the thickening phase:

- stabilize at 12-14°C for 6-8 hours

Resume processing 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 30 minutes about

-can be customized with cocoa, water-soluble colorants with alcohol

Remove the product and store at controlled temperature and humidity



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF