



MILK CHOCOLATE AND PISTACHIO DRAGEES

SANDED PISTACHIOS

INGREDIENTS

| | |
|--------------|-------|
| CASTER SUGAR | g 900 |
| WATER | g 550 |
| FLEUR DE SEL | g 200 |
| | g 4 |

PREPARATION

Bring water and sugar to 118°C
Combine the pistachios and fleur de sel, sandblast and store in airtight containers

DRAGEES

INGREDIENTS

| | |
|-------------------------------|--------|
| PISTACHIOS - SANDED | g 1000 |
| SINFONIA CIOCCOLATO LATTE 38% | g 2000 |

POLISHING PROCESS

INGREDIENTS

| | |
|-----------|-------|
| WATER | g 200 |
| SUGAR | g 100 |
| - ARABICA | g 100 |
| | g 12 |

PREPARATION

Heat the three ingredients to 65°C.
Mix the oil and lecithin with a mixer then leave to cool.
Mix again.

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

PASTRY CHEF