



## SINFONIA CARAMEL ORO AND PEANUT DRAGEES

### CARAMELIZED PEANUT

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#### INGREDIENTS

SUGAR	g 900
WATER	g 550
FLEUR DE SEL	g 200
	g 5

#### PREPARATION

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

### COVERING

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#### INGREDIENTS

- CARAMELIZED	g 1000
SINFONIA CARAMEL ORO	g 2000

### POLISHING PROCESS

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#### INGREDIENTS

WATER	g 200
SUGAR	g 100
- ARABICA	g 100
SUNFLOWER SEED OIL	g 20
	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