



## MILK CHOCOLATE AND PISTACHIO DRAGEES

### SANDED PISTACHIOS

#### INGREDIENTS

	g 900
CASTER SUGAR	g 550
WATER	g 200
FLEUR DE SEL	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 AL 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