



## RED FRUITS AND DARK DRAGEES

### RED BERRY FILLING

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#### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

g 500

RENO X CIOCCOLATO BIANCO 28%

g 500

#### PREPARATION

- Melt the RENO X BIANCO at 45°C.
- Add the PRALIN DELICRISP FRUIT ROUGE and mix with a spatula.
- Spread it out in a silicone mold, aiming for a thickness of 1 cm.
- Let it crystallize at 15°C for 30 minutes.
- Using a nozzle, create discs and then shape them into small spheres.
- Let it crystallize at 15°C for a few hours.

### SHELL

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#### INGREDIENTS

PRELUDIO INTRO CIOCCOLATO FONDENTE 52%

g 2000

#### PREPARATION

- Melt the chocolate at 45°C.

### POLISHING PROCESS

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#### INGREDIENTS

WATER

g 200

SUGAR

g 100

g 100

g 12

#### PREPARATION

- Heat the three ingredients to 65°C.
- Mix the oil and lecithin with a blender and let cool.
- Blend again.

#### FINAL COMPOSITION

- Place the mini berry spheres into the pan.
- Gradually add the chocolate, using the cold air from the pan.
- Using a heat gun, heat the dragees until smooth.
- Let them crystallize overnight at 15°C.
- Begin the process by pouring the 0.3% polish into the pan, using 3 grams per kg of product, to ensure even distribution.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF