

Granolata

Composition

1. Panned granola
2. Powder finishing

1. Panning composition

Granola	1000 g
Carat Coverlux Dark	2000 g

Method: Melt the Carat Coverlux Dark to 40°C. Use a Selmi Comfit machine to coat the granola. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed).

2. Powdering

Powdered sugar	200 g
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Method: Stop the cooling. Melt the surface of the dragées a little and add the powdered sugar with a sifter.

