



irca

SINCE 1919

Sinfonia

BOLD CHARACTER
FOR GOURMET CREATIONS

Sinfonia Caramel Oro

That caramel taste
you don't expect!

White chocolate with caramel, that results from the masterfully blend of carefully selected ingredients in a **perfect balance of taste and texture**, providing the palate with a complete and enveloping experience.

Butter, milk and derivates combined with caramelized sugar for a **fine and one-of-a-kind chocolate**.

It is characterised by **rich and indulgent toffee nuances** and a **sapidity** that enriches the taste experience without being intrusive.

Its natural gold color adds value to a **bold chocolate for superior pastry creations**.

Its fluidity makes it the dream chocolate for all basic preparations **in pastry** and moulding. Extremely versatile, it proves to be a precious ally even **in gelato**.



PRECIOUS INSPIRING

CARAMEL BABÀ

Babà Donut

DOLCE FORNO MAESTRO	g 500
Manitoba flour	g 500
Fresh yeast	g 20
Salt	g 15
Eggs	g 1050
Unsalted butter	
82% m.g.	g 270

- 1- In a planetary mixer with hook, mix unire DOLCE FORNO MAESTRO, flour, salt, yeast and 600 grams of cold eggs. Knead at speed 2 for about 10 minutes until a good gluten mesh is formed (do not exceed 23°C).
- 2- Continue adding the remaining eggs until completely absorbed and obtain a very soft but elastic dough.
- 3- Add the butter - at room temperature.
- 4- Let the dough rise in a proofer at 28-30°C for about 1 hour until volume is doubled.
- 5- Mix in the planetary mixer with hook for another 4-5 minutes.
- 6- Dress 30 g of dough for each single-portion silicone donut mould, and leave to rise for about 1 hour at 28/30 degrees.
- 7- Cook at 170°C for about 16 minutes. Blast chill, unmold and cut off any excess.

Bergamotto syrup

Water	g 250
Sugar	g 250
PROFUMI D'ITALIA	
BERGAMOTTO DI CALABRIA	g 100

- 1- Heat water and sugar add PROFUMI D'ITALIA BERGAMOTTO DI CALABRIA.
- 2- Cool and dunk the donut at room temperature.
- 3- Polish with MIRROR NEUTRAL heated to 50°C and cool down.

Caramel Glaze

CHOCOSMART CARAMEL CRUMBLE	an
----------------------------	----

- 1- Dip the babà half diagonally with CHOCOSMART CARAMEL CRUMBLE, heated to 35°C and cool down.

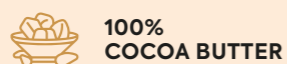
Namelaka al caramello

Full-fat milk	g 250
GLUCOSIO	g 10
SINFONIA CARAMEL ORO	g 350
Liquid cream	g 200
LILLY NEUTRO	g 4

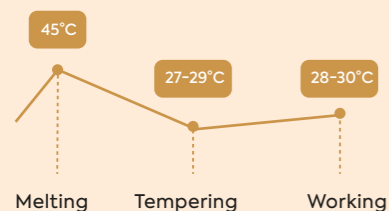
- 1- Heat the milk with GLUCOSIO to around 60°C, add LILLY NEUTRO and mix with an immersion mixer.
- 2- Add SINFONIA CARAMEL ORO while mixing.
- 3- Add the cold cream slowly while mixing.
- 4- Cover with cling film and refrigerate for at least 4 hours. Whip in a planetary mixer at medium speed with a whisk until the desired consistency.

Decorate the upper part of the babà with a tuft of namelaka and embellish with a SPEAR WHITE DOBLA.

CHARACTERISTICS



Crystallization curve



Fluidity



Available in drops

Cod. 01980333
10 Kg (2 x 5 kg)

Cod. 01980379
10 Kg (4 x 2,5 kg)



Find out
other recipes
with SINFONIA
CARAMEL ORO

Caramel even in summer

CARAMEL ORO CHOCOLATE GELATO

SINFONIA CARAMEL ORO	g 900
Milk 3.5% fat	g 3000
Sucrose	g 450
JOYBASE LEGGERA 50	g 150
JOYPLUS PROSOFT	g 15

- 1- Prepare the base mix sucrose, JOYBASE LEGGERA and JOYPLUS PROSOFT, add the milk and bring to a slight boil.
- 2- Add SINFONIA CARAMEL ORO and mix with immersion mixer until the chocolate chips melt completely.
- 3- Once dispersion is complete, leave to rest for 15 minutes and put in the batch freezer.

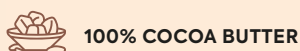


THE SPECIALTIES

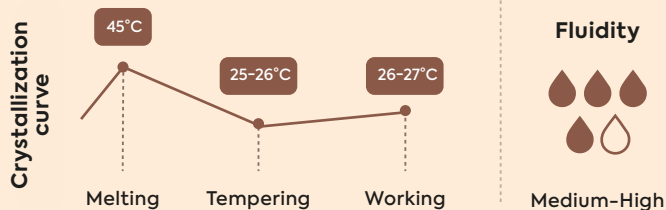
First-class raw materials and **Italian specialties** masterly combined for refined organoleptic profile and characterized chocolate.

Sinfonia Gianduia Fondente

Sophisticated recipe and typical taste of **fine expertly roasted Italian hazelnuts** making for **extraordinary aromatic intensity**, an **excellent taste roundness** and an extremely refined result.

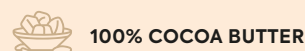


**38-40%
FAT**

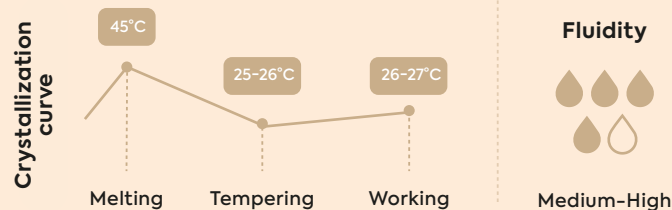


Sinfonia Nocciolato Bianco

Soft white chocolate with the **texture and mouldability of a gianduia**, due to the creamy combination of the delicacy of milk and the intense and sophisticated flavour of **top quality Italian hazelnuts**.



**36-38%
FAT**



THE SPECIALTIES - 5 kg pack

GIANDUIA FONDATE	Code	Cocoa	FAT
	01011783	33%	38/40

NOCCIOLATO BIANCO	Code	Cocoa	FAT
	01011787	26%	36/38

ESSENTIAL CLASSICS - 5 kg pack

DARK	Code	Cocoa	FAT
	01011782	76%	44/46
	01011698	68%	41/43
01011697	56%	36/38	

MILK	Code	Cocoa	FAT
	01011788	38%	38/40
WHITE	01011789	33%	40/42



Find out
more about
the range!

