

## List of Ingredients and Equipment Required for the "Dragee 2.0" Online Course by KADZAMA

### Utensils:

- **Bowls** (we recommend using plastic ones—they're lighter and won't break);
- **Silicone spatula;**
- **Whisk;**
- **Saucepan;**
- **Sieve;**
- **Baking sheet;**
- **Silicone mat.**

### Equipment:

- **Panning machine;**
- **Oven;**
- **Microwave;**
- **Heat gun** (a household one can be used, but a construction-grade one is preferable);
- **Stove** (gas / induction / electric);
- **Pyrometer and thermometer.**

**Ingredients:**

<b>Ingredients</b>	<b>Quantity (in grams)</b>
<b>Freeze-Dried Berry in White Chocolate</b>	
Freeze-Dried Berry	200
White Chocolate	800-1000
Freeze-Dried Berry Powder	20
<b>Salted Peanuts in Milk Chocolate</b>	
Peanuts	350
Water	100
Salt	10
Milk Chocolate	250
White Chocolate	250
Fat-Soluble 'Yellow' Powder Colorant	25
Glazing Agent	10
<b>Rice Crisp Balls in Caramelized White Chocolate</b>	
Rice Crisp Balls	230
White Chocolate	1000
Cocoa Butter	50

<b>Strawberry-Raspberry Marzipan in White Chocolate</b>	
<b>Blanched Almonds</b>	<b>200</b>
<b>Powdered Sugar</b>	<b>250</b>
<b>Starch</b>	<b>50</b>
<b>Strawberry Purée</b>	<b>80</b>

<b>Sugar</b>	<b>330</b>
<b>Glucose Syrup</b>	<b>40</b>
<b>White Chocolate</b>	<b>600 -1000</b>
<b>Freeze-Dried Raspberries</b>	<b>6</b>
<b>Glazing Agent</b>	<b>10</b>

<b>Walnuts in White Chocolate</b>	
<b>Walnuts</b>	<b>500</b>
<b>White Chocolate</b>	<b>500</b>
<b>CO<sub>2</sub> Extract "Cinnamon"</b>	<b>1 drop</b>
<b>Ethyl Alcohol</b>	<b>50</b>
<b>Candurin</b>	<b>10</b>

<b>Popcorn in Dark Chocolate</b>	
<b>Caramel Popcorn</b>	<b>200</b>
<b>Dark Chocolate</b>	<b>500-1000</b>

<b>Caramel in Mint Milk Chocolate</b>	
<b>Cream</b>	<b>200</b>
<b>Sugar</b>	<b>100</b>
<b>Glucose Syrup</b>	<b>140</b>

<b>Honey</b>	<b>20</b>
<b>Butter</b>	<b>7</b>
<b>Cocoa Butter</b>	<b>15</b>
<b>Strawberry Purée</b>	<b>60</b>
<b>Powdered Sugar</b>	<b>50</b>
<b>Starch</b>	<b>50</b>
<b>Milk Chocolate</b>	<b>300</b>
<b>CO<sub>2</sub> Extract "Mint"</b>	<b>1 drop</b>

<b>White Chocolate</b>	<b>300</b>
<b>Fat-Soluble "Red" Powder Colorant</b>	<b>25</b>
<b>Fat-Soluble "Orange" Powder Colorant</b>	<b>2</b>
<b>Glazing Agent</b>	<b>10</b>

#### **Coconut Ganache in Milk Chocolate**

<b>White Chocolate</b>	<b>300</b>
<b>Coconut Milk</b>	<b>100</b>
<b>Coconut Flakes (Shredded Coconut)</b>	<b>50</b>
<b>Powdered Sugar</b>	<b>50</b>
<b>Starch</b>	<b>50</b>
<b>Milk Chocolate</b>	<b>600</b>

#### **Gianduja in Milk Chocolate**

<b>Pumpkin Seeds</b>	<b>700</b>
<b>Cashews</b>	<b>300</b>
<b>Milk Chocolate</b>	<b>1500-2000</b>
<b>Powdered Sugar</b>	<b>50</b>
<b>Starch</b>	<b>50</b>

<b>Ground Nuts</b>	<b>250</b>
<b>Caramelized Almonds with Chili Pepper Flavor</b>	
<b>Almonds</b>	<b>400</b>
<b>Water</b>	<b>40</b>
<b>Sugar</b>	<b>80</b>
<b>Honey</b>	<b>10</b>
<b>White Chocolate</b>	<b>750-1000</b>
<b>Fat-Soluble "Red" Powder Colorant</b>	<b>10</b>
<b>Fat-Soluble "Green" Powder Colorant</b>	<b>25</b>
<b>CO<sub>2</sub> Extract "Chili"</b>	<b>1 drop</b>
<b>Glazing Agent</b>	<b>10</b>
<b>Raisins Coated in Gianduja</b>	
<b>Raisins</b>	<b>800</b>
<b>Gianduja "Pumpkin-Cashew"</b>	<b>600</b>
<b>White Chocolate</b>	<b>500</b>
<b>Fat-Soluble "Purple" Powder Colorant</b>	<b>10</b>
<b>Apple Marmalade in Dark Chocolate</b>	
<b>Apple Purée</b>	<b>440</b>
<b>Sugar</b>	<b>460</b>
<b>Glucose</b>	<b>60</b>
<b>Pectin</b>	<b>14</b>
<b>Citric Acid</b>	<b>6</b>
<b>Water</b>	<b>6</b>
<b>Powdered Sugar</b>	<b>50</b>
<b>Starch</b>	<b>50</b>

<b>Dark Chocolate</b>	<b>500-1000</b>
<b>Fat-Soluble "Green" Powder Colorant</b>	<b>25</b>

<b>Sugar Dragee "Hazelnut with Cherry"</b>	
<b>Hazelnut</b>	<b>500</b>
<b>Water</b>	<b>255</b>
<b>Sugar</b>	<b>700</b>
<b>"Cherry" Flavoring</b>	<b>2-3 drops</b>
<b>Water-Soluble "Cherry" Colorant</b>	<b>5</b>