



RAINBOW BAR: ORANGE

👨‍🍳 Basic level

Extralarge praline with double fruit filling

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%
coloured cocoa butter

PREPARATION

- qb Refrigerate a polycarbonate mould at 18 °C, then drizzle it with orange
- qb coloured cocoa butter tempered at 28 °C.
Remove the excess of cocoa butter and create a chocolate shell using tempered SINFONIA BIANCO 34%, remove the strands and let crystallize.

FRUITS AND SPICES JELLY

INGREDIENTS

FRUTTIDOR MANGO
lemon juice
Cayenne pepper
ROYAL JELLY

PREPARATION

- 200g In the microwave, heat to gentle boiling the ROYAL JELLY, the lemon juice
- 20g and the spice, add the FRUTTIDOR and emulsify using an immersion
- 0.5g blender.
- 200g Refrigerate till the temperature of 28°C , then half-fill the RAINBOW BAR.
Put in the crystallizer.

FRUIT GANACHE

INGREDIENTS

FRUTTIDOR ANANAS

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

100g Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a separate bowl,
100g use an electric mixer to emulsify the FRUTTIDOR.
Now, make a ganache and take its temperature to 28 °C, then pour into the
mould and fill it almost completely, leaving an empty space of a couple of
cm from the top edge.
Make it crystallize.

Final composition

Once the ganache is solidified, close the RAINBOW BAR with tempered SINFONIA BIANCO 34%.
Wait for the crystallization to be completed before removing from the mould.