

RAINBOW BAR: ORANGE

Extralarge praline with double fruit filling

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

coloured cocoa butter

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with orange 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

20g juice and the spice, add the FRUTTIDOR and emulsify using an

_{0.5g} immersion blender.

Refrigerate till the temperature of 28°C, then half-fill the RAINBOW

^{200g} BAR.

Put in the crystallizer.

FRUIT GANACHE

INGREDIENTS

FRUTTIDOR ANANAS SINFONIA CIOCCOLATO BIANCO 33% 100g

100g PREPARATION

Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a separate bowl, 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.