

# RAINBOW BAR: ORANGE

Advanced level

Extralarge praline with double fruit filling

## OUTER SHELL

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| SINFONIA CIOCCOLATO BIANCO 33% | qb |
| coloured cocoa butter | qb |

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

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| FRUTTIDOR MANGO | 200g |
| lemon juice | 20g |
| Cayenne pepper | 0.5g |
| ROYAL JELLY | 200g |

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

## FRUIT GANACHE

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| FRUTTIDOR ANANAS | 100g |
| SINFONIA CIOCCOLATO BIANCO 33% | 100g |

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.