



# RAINBOW BAR: ORANGE

👤 Advanced level

Extralarge praline with double fruit filling

## OUTER SHELL

SINFONIA CIOCCOLATO BIANCO 33%  
coloured cocoa butter

qb  
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

### FRUTTIDOR MANGO

lemon juice  
Cayenne pepper

### ROYAL JELLY

200g  
20g  
0.5g  
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

FRUTTIDOR ANANAS

SINFONIA CIOCCOLATO BIANCO 33%

100g

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.



Extraordinary  
made simple.