



RAINBOW BAR: ORANGE

chef 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.