



# RAINBOW BAR: YELLOW

chef Advanced level

Extralarge praline with double fruit filling

## INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%  
BURRO DI CACAO

## PREPARATION

qb Refrigerate a polycarbonate mould at 18 °C, then drizzle it with yellow  
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 PERA  
lemon juice  
saffron pistils  
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  
immersion blender.  
0,25g Refrigerate till the temperature of 28°C , then half-fill the RAINBOW  
200g BAR.  
Put in the crystallizer.

## FRUIT GANACHE

---

### INGREDIENTS

liquid cream 35% fat

FRUTTIDOR PERA

SINFONIA CIOCCOLATO BIANCO 33%

### PREPARATION

70g Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a separate bowl, use an immersion blender to emulsify the FRUTTIDOR and the liquid cream.

100g 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.