



RAINBOW BAR: YELLOW

👤 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 coloured cocoa butter tempered at 28 °C.
- qb 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 juice and the spice, add the FRUTTIDOR and emulsify using an immersion blender.
- 20g
- 0,25g Refrigerate till the temperature of 28°C , then half-fill the RAINBOW BAR.
- 200g 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
30g separate bowl, use an immersion blender to emulsify the FRUTTIDOR
100g and the liquid cream.
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.