

RAINBOW BAR: YELLOW

Extralarge praline with double fruit filling

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% BURRO DI CACAO

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with yellow 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

 $^{\rm 200g}$ In the microwave, heat to gentle boiling the ROYAL JELLY, the lemon $_{\rm 20g}$ juice and the spice, add the FRUTTIDOR and emulsify using an

_{0,25g} immersion blender.

Refrigerate till the temperature of 28°C , then half-fill the RAINBOW BAR.

Put in the crystallizer.

FRUIT GANACHE

INGREDIENTS

liquid cream 35% fat

FRUTTIDOR PERA
SINFONIA CIOCCOLATO BIANCO 33%

30g

100g **Preparation**

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.

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.