



RAINBOW BAR: RED

👩🍳 Advanced level

Extralarge praline with double fruit filling

OUTER SHELL

INGREDIENTS

[SINFONIA CIOCCOLATO BIANCO 33%](#)

[BURRO DI CACAO](#)

PREPARATION

- qb Refrigerate a polycarbonate mould at 18 °C, then drizzle it with red
- 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 LAMPONE](#)

lemon juice

mint leaves - tritate

[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
- 2g immersion blender.
- 200g 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 LAMPONE

SINFONIA CIOCCOLATO BIANCO 33%

PREPARATION

20g Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a
80g 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.