



# RAINBOW BAR: RED

chef 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 - tritiate

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

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### 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 separate bowl, use an immersion blender to emulsify the FRUTTIDOR and the liquid cream.  
80g 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.  
100g Make it crystallize.

### Final composition

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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.