

RAINBOW BAR: RED

Advanced level

Extralarge praline with double fruit filling

OUTER SHELL

SINFONIA CIOCCOLATO BIANCO 33%	qb
BURRO DI CACAO	qb

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

FRUTTIDOR LAMPONE	200g
lemon juice	20g
mint leaves - tritate	2g
ROYAL JELLY	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.
Refrigerate till the temperature of 28°C , then half-fill the RAINBOW BAR.
Put in the crystallizer.

FRUIT GANACHE

liquid cream 35% fat	20g
FRUTTIDOR LAMPONE	80g
SINFONIA CIOCCOLATO BIANCO 33%	100g

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.