

RAINBOW BAR: RED

Extralarge praline with double fruit filling

OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% BURRO DI CACAO

PREPARATION

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

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.

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

Put in the crystallizer.

FRUIT GANACHE

INGREDIENTS

liquid cream 35% fat
FRUTTIDOR LAMPONE
SINFONIA CIOCCOLATO BIANCO 33%

20g 80g **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.