



# RAINBOW BAR: GREEN

👩🍳 Advanced level

Extralarge praline with double fruit filling

## OUTER SHELL

### INGREDIENTS

[SINFONIA CIOCCOLATO AL LATTE 38%](#)

[BURRO DI CACAO](#)

### PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with green coloured cocoa butter tempered at 28 °C.

Remove the excess of cocoa butter and create a chocolate shell using tempered SINFONIA LATTE 38%, remove the strands and let crystallize.

## FRUITS AND SPICES JELLY

### INGREDIENTS

[FRUTTIDOR MELA](#)

lemon juice

dried rosemary - tritato

[ROYAL JELLY](#)

### PREPARATION

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.

20g  
1g  
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 MELA

SINFONIA CIOCCOLATO AL LATTE 38%

### PREPARATION

50g Melt the SINFONIA LATTE 38% at 45° in the microwave. In a separate  
50g bowl, use an immersion blender to emulsify the FRUTTIDOR and the  
100g 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

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Once the ganache is solidified, close the RAINBOW BAR with tempered SINFONIA LATTE 38%.  
Wait for the crystallization to be completed before removing from the mould.