



# RAINBOW BAR: GREEN

👩🍳 Advanced level

Extralarge praline with double fruit filling

## OUTER SHELL

### INGREDIENTS

[SINFONIA CIOCCOLATO AL LATTE 38%](#)

[BURRO DI CACAO](#)

### PREPARATION

- qb Refrigerate a polycarbonate mould at 18 °C, then drizzle it with green
- qb 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
- 20g juice and the spice, add the FRUTTIDOR and emulsify using an
- 1g 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 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.