



RAINBOW BAR: GREEN

chef 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 juice and the spice, add the FRUTTIDOR and emulsify using an immersion blender.
- 1g Refrigerate till the temperature of 28°C , then half-fill the RAINBOW BAR.
- 200g Put in the crystallizer.

FRUIT GANACHE

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

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.