

RAINBOW BAR: GREEN

EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL B B







OUTER SHELL

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	To Taste	Refrigerate a polycarbonate mould at 18 °C, then drizzle it with green coloured cocoa butter
BURRO DI CACAO	To Taste	tempered at 28 °C.
		Remove the excess of cocoa butter and create a chocolate shell using temperedSINFONIA LATTE
		38%, remove the strands and let crystallize.

FRUITS AND SPICES JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MELA	g 200	In the microwave, heat to gentle boiling the ROYAL JELLY, the lemon juice and the spice, add
LEMON JUICE	g 20	the FRUTTIDOR and emulsify using an immersion blender.
DRIED ROSEMARY	g 1	Refrigerate till the temperature of 28°C, then half-fill the RAINBOW BAR.
ROYAL JELLY	g 200	Put in the crystallizer.

FRUIT GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 50	Melt the SINFONIA LATTE 38% at 45° in the microwave. In a separate bowl, use an immersion
FRUTTIDOR MELA	g 50	blender to emulsify the FRUTTIDOR and the liquid cream.
SINFONIA CIOCCOLATO AL LATTE 38%	g 100	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.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

