



## RAINBOW BAR: ORANGE

### EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL



#### OUTER SHELL

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

COLOURED COCOA BUTTER

To Taste

To Taste

##### PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with orange 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 MANGO

LEMON JUICE

CAYENNE PEPPER

ROYAL JELLY

g 200

g 20

g 0.5

g 200

##### PREPARATION

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.

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

Put in the crystallizer.

#### FRUIT GANACHE

##### INGREDIENTS

FRUTTIDOR ANANAS

SINFONIA CIOCCOLATO BIANCO 33%

g 100

g 100

##### PREPARATION

Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a separate bowl, use an electric mixer to emulsify the FRUTTIDOR.

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.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF