



RAINBOW BAR: RED

EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

To Taste

To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with red 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 LAMPONE

LEMON JUICE

MINT LEAVES

ROYAL JELLY

g 200

g 20

g 2

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

LIQUID CREAM 35% FAT

FRUTTIDOR LAMPONE

SINFONIA CIOCCOLATO BIANCO 33%

g 20

g 80

g 100

PREPARATION

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