



## RAINBOW BAR: YELLOW

### EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL



#### STEP 1

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

BURRO DI CACAO

To Taste

To Taste

##### PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with yellow 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 PERA

LEMON JUICE

SAFFRON PISTILS

ROYAL JELLY

g 200

g 20

g 0,25

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 PERA

SINFONIA CIOCCOLATO BIANCO 33%

g 70

g 30

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