



RAINBOW BAR: BLUE

EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL



OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%
BURRO DI CACAO

To Taste
To Taste

PREPARATION

Refrigerate a polycarbonate mould at 18 °C, then drizzle it with blue coloured cocoa butter tempered at 28 °C.

Remove the excess of cocoa butter and create a chocolate shell using tempered SINFONIA FONDENTE 56%, remove the strands and let crystallize.

FRUITS AND SPICES JELLY

INGREDIENTS

FRUTTIDOR MIRTILLO
LEMON JUICE
DRIED LAVENDER FLOWERS
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

LIQUID CREAM 35% FAT
FRUTTIDOR MIRTILLO
SINFONIA CIOCCOLATO FONDENTE 56%

g 50
g 50
g 100

PREPARATION

Melt the SINFONIA FONDENTE 56% 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 FONDENTE 56%.

Wait for the crystallization to be completed before removing from the mould.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF