

RAINBOW BAR: ORANGE

EXTRALARGE PRALINE WITH DOUBLE FRUIT FILLING

DIFFICULTY LEVEL B B







OUTER SHELL

	PREPARATION
To Taste	Refrigerate a polycarbonate mould at 18 °C, then drizzle it with orange coloured cocoa butter
To Taste	tempered at 28 °C.
	Remove the excess of cocoa butter and create a chocolate shell using temperedSINFONIA BIANCO
	34%, remove the strands and let crystallize.

FRUITS AND SPICES JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO	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.
CAYENNE PEPPER	g 0.5	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
FRUTTIDOR ANANAS	g 100	Melt the SINFONIA BIANCO 34% at 45° in the microwave. In a separate bowl, use an electric mixer
SINFONIA CIOCCOLATO BIANCO	g 100	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

