



DARK GIANDUIA AND ORANGE BARS

STEP 1

INGREDIENTS

CARAMELIZED MACADAMIA PIECES

To Taste

DEHYDRATED FRUITS

To Taste

FINAL COMPOSITION

Temper the Sinfonia Gianduia Dark Chocolate at 27°C, pour into the appropriate polycarbonate molds and vibrate them for a few seconds to eliminate any air bubbles. Adhere the HG Orange and the Caramelized Macadamia.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF