



# DARK GIANDUIA AND ORANGE BARS

## STEP 1

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### 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