



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