



## 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