



# DARK GIANDUIA AND ORANGE BARS

👤 Intermediate level



**RECIPE CREATED BY:**

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Cioccolatiere

## 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.

**irca**  
GROUP

Extraordinary  
made simple.