

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.