



DARK GIANDUIA AND ORANGE BARS

👤 Intermediate level

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 BY:

FRANCESCO MAGGIO

CIOCCOLATIERE