



ORANGE CHOCOLATE BARS



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CHOCOLATE BARS ORANGE SLICES

Leave the Pellorce & Jullien candied orange slices to drain for about 1 hour.

Cover the 1/2 candied orange slices with a thin layer of marzipan. Cut them in 2. Mold the black tablets and place 4 candied orange halves on top after cooling.

Wrap the tablets in transparent cellophane.

CANDIED ORANGE CHOCOLATE BARS

Line tablet moulds with black couverture and arrange Pellorce & Jullien candied orange aiguillettes, then cool, remove from moulds and wrap in clear cellophane.



- 1** Dark chocolate coating
- 2** 1/2 slice Pellorce & Jullien candied orange
- 3** Pellorce & Jullien straight candied orange slivers



STRAIGHT CANDIED ORANGE
SLIVERS 6,5 CM
CARTON OF 5X2 KG
REF: 615



CANDIED ORANGE SLICES
40/50 MM
CARTON OF 5X2,5 KG
REF: 624