



DUBAI CHOCOLATE BONBON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C
BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C
SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, make splashes of green and yellow cocoa butter using
To Taste a brush, clean the excess and let it pre-crystallize.
To Taste Temper the Sinfonia milk chocolate 38% at 29°C. Fill a hemisphere-shaped polycarbonate mold with
the tempered chocolate.
Shake the mold to remove air bubbles and invert to remove excess chocolate.
Remove excess and let it crystallize.

PISTACHIO FILLING

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

PREPARATION

To Taste Fill with **PRALIN DELICRISP DUBAI PISTACHIO**.

FINAL COMPOSITION

Fill the chocolate shell with **PRALIN DELICRISP DUBAI PISTACHIO**, level it and put it to crystallize in the refrigerator.

Close the bonbon with the tempered chocolate and let it crystallize.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF