



## DUBAI CHOCOLATE BONBON

### CHOCOLATE SHELL

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#### 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 a brush, clean the excess and let it pre-crystallize.  
To Taste  
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

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#### INGREDIENTS

PRALIN DELICRISP PISTACHE g 200  
SINFONIA PISTACCHIO g 100

#### PREPARATION

mix the pistachio delicrisp pralin with the SINFONIA PISTACHIO melted at 45°C.

#### FINAL COMPOSITION

Fill the chocolate shell with the pralin delicrisp pistache and the pistachio symphony, 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