



DUBAI CHOCOLATE TABLETS

WITH ITS EXOTIC AND UNMISTAKABLE FLAVOR, THIS RECIPE PUTS DUBAI CHOCOLATE IN THE SPOTLIGHT. A CREATION THAT BLENDS ELEGANCE AND INDULGENCE, PERFECT FOR THOSE WHO WANT TO STAND OUT HOTTEST TRENDS OF THE MOMENT.

DIFFICULTY LEVEL



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 a brush, clean off the excess and let it pre-crystallize.

To Taste

To Taste

Temper the Sinfonia 38% milk chocolate at 29°C. Fill a polycarbonate mold in the shape of a bar with the tempered chocolate.

Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.

Remove the excess and leave to 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 bar with the tempered chocolate and put it to crystallize.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF