

DUBAI CHOCOLATE BARS

Intermediate level

A sensory experience that embodies the most exclusive trend of the moment, ideal for those who want to offer a high-class product with an unmistakable flavor.



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a bar-shaped polycarbonate mould, refrigerated at 18°C,
BURRO DI CACAO	qb	make splashes of green and yellow cocoa butter using a
SINFONIA PISTACCHIO	qb	brush, clean off the excess and allow to pre-crystallise.
		Temper the Sinfonia milk chocolate 38% at 29°C. Fill a 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.

DUBAI PISTACHIO FILLING

PRALIN DELICRISP DUBAI PISTACHIO	qb	Fill with **PRALIN DELICRISP DUBAI PISTACHIO.**

FINAL COMPOSITION

- Fill the chocolate shirt with **PRALIN DELICRISP DUBAI PISTACHIO**, level it and put it to crystallize in the refrigerator.
- Close the bar with the tempered chocolate and let it crystallize.

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Extraordinary made simple.