



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:

Omar Ibrik
Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO

BURRO DI CACAO

SINFONIA PISTACCHIO

qb In a bar-shaped polycarbonate mould, refrigerated at 18°C, make splashes of green and yellow cocoa butter using a brush, clean off the excess and allow to pre-crystallise.

qb 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 shell 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.



Extraordinary
made simple.