



# 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  
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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.  
qb 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.