

# DUBAI CHOCOLATE BONBON

Intermediate level

A jewel of flavor that embodies the most exclusive trend. The Dubai Chocolate bonbon is an explosion of flavors and textures: a milk chocolate shell encases a crunchy pistachio heart.




RECIPE CREATED BY:

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**Pastry Chef**


## CHOCOLATE SHELL

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|---|---|---|
| BURRO DI CACAO | qb | 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.<br>Temper the Sinfonia milk chocolate 38% at 29°C. Fill a hemisphere-shaped polycarbonate mold with the tempered chocolate.<br>Shake the mold to remove air bubbles and invert to remove excess chocolate.<br>Remove excess and let it crystallize. |
| BURRO DI CACAO | qb | |
| SINFONIA CIOCCOLATO LATTE 38% | qb | |

## PISTACHIO FILLING

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| 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 bonbon with the tempered chocolate and let it crystallize.


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Extraordinary made simple.