



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

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

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.
qb Temper the Sinfonia milk chocolate 38% at 29°C. Fill a hemisphere-shaped polycarbonate mold with the tempered chocolate.
qb Shake the mold to remove air bubbles and invert to remove excess chocolate.
Remove excess and let it crystallize.

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 bonbon with the tempered chocolate and let it crystallize.

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GROUP

Extraordinary
made simple.