



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.