

DUBAI CHOCOLATE TABLETS

Advanced level

With its exotic and unmistakable flavor, this recipe puts Dubai Chocolate in the spotlight. A creation that blends elegance and indulgence, perfect for those who want to stand out by riding one of the hottest trends of the moment.



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO	qb	In a polycarbonate mold refrigerated at 18°C, make splashes of green and yellow cocoa butter using a brush, clean off the excess and let it pre-crystallize. Temper the Sinfonia 38% milk chocolate at 29°C. Fill a polycarbonate mold in the shape of a bar with the tempered chocolate. Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate. Remove the excess and leave to crystallize.
BURRO DI CACAO	qb	
SINFONIA CIOCCOLATO LATTE 38%	qb	

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 put it to crystallize.

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Extraordinary made simple.