



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.

chocolate shell

INGREDIENTS

[BURRO DI CACAO](#)

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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

- qb In a polycarbonate mold refrigerated at 18°C, make splashes of green and
- qb yellow cocoa butter using a brush, clean off the excess and let it pre-
- qb 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.

pistachio filling

INGREDIENTS

[PRALIN DELICRISP DUBAI PISTACHIO](#)

PREPARATION

- 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.



RECIPE CREATED BY:

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