



# 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:**

Omar Ibrik  
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 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.

## 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.

**irca**  
GROUP

Extraordinary  
made simple.