



DUBAI SNACK BAR

chef Intermediate level

SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

PREPARATION

1000g mix all the ingredients in a planetary mixer with a leaf until the dough is well blended.
300g Place in the refrigerator, well covered, for at least an hour.
150g Roll out with a pastry machine to a thickness of about 3mm.
Make the snack bar bases
Bake in a fan oven at 165°C for about 12-14 minutes.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

PREPARATION

qb Use the Silikomart "Kit bar magma" silicone mold.
Fill the silicone mold halfway with the PRALIN DELICRISP DUBAI PISTACHIO and leave to crystallize in the refrigerator.

SMOOTH GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%

liquid cream 35% fat

honey

concentrated butter

PREPARATION

300g -Melt the chocolate at 40°C.

120g -Separately boil the cream with the honey or INVERT SUGAR and add them

30g to the chocolate, mixing with an immersion blender.

60g -When the ganache reaches a temperature of 35-40°C add the butter and mix again until you obtain a perfect emulsion.

-Pour directly into the mold with the PRALIN DELICRISP DUBAI PISTACHIO let it crystallize

COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

PREPARATION

qb Heat to 30°C and glaze

Final composition

Place the crystallized Cremino on the previously cooked shortcrust pastry base and glaze everything with the CHOCOSMART LATTE.

Let it crystallize.

Finally, decorate with splashes of color as desired