

# DUBAI SNACK BAR

Intermediate level




RECIPE CREATED BY:

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**Pastry Chef**


## SHORTCRUST

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|---|---|---|
| TOP FROLLA | 1000g | mix all the ingredients in a planetary mixer with a leaf until the dough is well blended. |
| unsalted butter 82% fat | 300g | Place in the refrigerator, well covered, for at least an hour. |
| eggs | 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

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

## SMOOTH GANACHE

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| Reno X Latte 33,6% | 300g | -Melt the chocolate at 40°C. |
| liquid cream 35% fat | 120g | -Separately boil the cream with the honey or INVERT SUGAR and add them to the chocolate, mixing with an immersion blender. |
| honey | 30g | -When the ganache reaches a temperature of 35-40°C add the butter and mix again until you obtain a perfect emulsion. |
| concentrated butter | 60g | -Pour directly into the mold with the PRALIN DELICRISP DUBAI PISTACHIO |
| | | let it crystallize |

## COATING

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|---|---|---|
| CHOCOSMART CIOCCOLATO LATTE | qb | Heat to 30°C and glaze |


irca GROUP

Extraordinary made simple.

## 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