



# DUBAI SNACK BAR

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
eggs

1000g  
300g  
150g

mix all the ingredients in a planetary mixer with a leaf until the dough is well blended.

Place in the refrigerator, well covered, for at least an hour.

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

### PRALIN DELICRISP DUBAI PISTACHIO

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.

**irca**  
GROUP

Extraordinary  
made simple.

## SMOOTH GANACHE

SINFONIA CIOCCOLATO AL LATTE 38%  
liquid cream 35% fat  
honey  
concentrated butter

300g  
120g  
30g  
60g

-Melt the chocolate at 40°C.  
-Separately boil the cream with the honey or INVERT SUGAR and add them to the chocolate, mixing with an immersion blender.  
-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

CHOCOSMART CIOCCOLATO LATTE

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



Extraordinary  
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