



DUBAI SNACK BAR

👤 Intermediate level



RECIPE CREATED BY:

Omar Ibrik
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

Reno X Latte 33,6%
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



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