

DUBAI CHOCOLATE TABLETS

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 RIDING ONE OF THE HOTTEST TRENDS OF THE MOMENT.





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CHOCOLATE SHELL

INGREDIENTS		PREPARATION
BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C	To Taste	In a polycarbonate mold refrigerated at 18°C, make splashes of green and yellow cocoa butter using
BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C	To Taste	a brush, clean off the excess and let it pre-crystallize.
SINFONIA CIOCCOLATO AL LATTE 38%	To Taste	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.
		Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.

PISTACHIO FILLING

INGREDIENTS	PREPARATION
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To Taste PRALIN DELICRISP DUBAI PISTACHIO 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.





RECIPE CREATED FOR YOU BY **OMAR IBRIK**

PASTRY CHEF

