



DUBAI CHOCOLATE BARS

A SENSORY EXPERIENCE THAT EMBODIES THE MOST EXCLUSIVE TREND OF THE MOMENT, IDEAL FOR THOSE WHO WANT TO OFFER A HIGH-CLASS PRODUCT WITH AN UNMISTAKABLE FLAVOR.

DIFFICULTY LEVEL



CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - GREEN COLOURED, TEMPERED AT 28°C

BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C

SINFONIA CIOCCOLATO PISTACCHIO

PREPARATION

To Taste

In a bar-shaped polycarbonate mould, refrigerated at 18°C, make splashes of green and yellow cocoa butter using a brush, clean off the excess and allow to pre-crystallise.

To Taste

To Taste

Temper the Sinfonia milk chocolate 38% at 29°C. Fill a polycarbonate mold with the tempered chocolate.

Shake the mold to remove air bubbles and invert to remove excess chocolate.

Remove excess and let it crystallize.

DUBAI PISTACHIO FILLING

INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

PREPARATION

To Taste

Fill with **PRALIN DELICRISP DUBAI PISTACHIO**.

FINAL COMPOSITION

- Fill the chocolate shirt with **PRALIN DELICRISP DUBAI PISTACHIO**, level it and put it to crystallize in the refrigerator.
- Close the bar with the tempered chocolate and let it crystallize.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF