



## 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

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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