



## DUBAI CHOCOLATE BONBON

A JEWEL OF FLAVOR THAT EMBODIES THE MOST EXCLUSIVE TREND. THE DUBAI CHOCOLATE BONBON IS AN EXPLOSION OF FLAVORS AND TEXTURES: A MILK CHOCOLATE SHELL ENCASES A CRUNCHY PISTACHIO HE

DIFFICULTY LEVEL



### CHOCOLATE SHELL

#### INGREDIENTS

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

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

SINFONIA CIOCCOLATO LATTE 38%

#### PREPARATION

To Taste

In a polycarbonate mold refrigerated at 18°C, make splashes of green and yellow cocoa butter using a brush, clean the excess and let it pre-crystallize.

To Taste

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

To Taste

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

Remove excess and let it crystallize.

### PISTACHIO FILLING

#### INGREDIENTS

PRALIN DELICRISP DUBAI PISTACHIO

#### PREPARATION

To Taste

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 bonbon with the tempered chocolate and let it crystallize.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF