



## 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.

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 AL 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 off the excess and let it pre-crystallize.

To Taste

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.

### 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 bar with the tempered chocolate and put it to crystallize.



**RECIPE CREATED FOR YOU BY OMAR IBRIK**

PASTRY CHEF