



DUBAI CHOCOLATE TABLETS

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 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 PISTACHE g 200
SINFONIA PISTACCHIO g 100

PREPARATION

mix the pralin delicrisp pistachio with the pistachio sinfonia chocolate melted at 45°C.

FINAL COMPOSITION

Fill the chocolate shell with the pralin delicrisp pistache and the sinfonia 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