



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 HEART.

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 the excess and let it pre-crystallize.

To Taste

To Taste

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

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