



Dubai style Chocolate

2 cocoa pod moulds

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la fabrique®

L'INGRÉDIENT CRÉATION

Pistachio insert

300g pure Sicilian pistachio paste La Fabrique

120g Kadaïf

80g brown butter

40g honey

4 pinches fleur de sel

100g milk chocolate

Crumble the Kadaïf, then melt the brown butter together with the honey.

Mix the Kadaïf with the brown butter and honey mixture, making sure it is well coated. Spread on a baking tray and bake in a preheated oven at 160°C for 12 minutes, until golden and crisp. Leave to cool before use.

Combine the pistachio paste with the melted milk chocolate, fleur de sel, and the golden, crisp Kadaïf.

Cover with cling film (in contact with the surface) and refrigerate until ready to assemble.

Chocolate Shell

300gr 42% milk chocolate, tempered

Mould the cocoa pod mould with the tempered milk chocolate, using at least two thin layers. Leave to set.

Assembly and Finishing

Spoon a generous layer of the pistachio/Kadaïf insert into the mould. Cover with a layer of chocolate to "seal" the insert and allow to set.

Note:

- You can add a few pieces of roasted pistachio for extra texture
- You can substitute the pistachio paste with pecan paste
- A firm honey is preferable
- Opt for a milk chocolate with a darker profile to reduce sweetness and better align with current trends