



## Dubai Choco Bar

The Dubai Choco Bar is currently a huge trend! With the FunCakes recipe, you can easily make this bar at home. The combination of crispy pistachio filling, covered with a layer of chocolate and pistachio nuts, enchants every chocolate lover. This choco bar is perfect as a treat!

## Boodschappenlijstje



FunCakes Spread - Crunchy Pistachio  
250g

F55025  
€9.60



FunCakes Metallic Spray Bright Gold  
100 ml

F41405  
€7.56



Silikomart Chocolate Mould Midi Buche

SF130  
€13.30



FunCakes Deco Melts - Dark Choco  
Flavour - 250g

F25340  
€4.07



FunCakes Decorating Bags 30 cm  
pk/10

F85100  
€2.68



Dr. Oetker Pastry Brush with Wooden  
Handle 19,5x2,4 cm

DRO1638  
€2.97

## Ingredients

- FunCakes Spread - Crunchy Pistachio
- FunCakes Deco Melts - Dark Choco Flavour
- FunCakes Metallic Spray Bright Gold
- Kadayif (Kunefe)
- Pistachio nuts (finely chopped)

## Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Silikomart Chocolate Mould Midi Buche
- Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm

### Step 1: Melt the Deco melts Choco Flavour

Melt a portion of the FunCakes Deco Melts with Dark Chocolate Flavour according to the instructions on the packaging in the microwave. Coat the inside of the mould with the melted Deco Melts and allow it to set in the refrigerator. Repeat this process three times to create a sturdy layer.

### Step 2: Fill with pistachio kadayif cream

Lightly toast the kadayif in a frying pan with a small knob of butter until golden brown. Mix it with the FunCakes Spread Crunchy Pistachio. Place the mixture in a piping bag and cut off the tip. Fill the cavities of the mould with the pistachio mixture, ensuring it does NOT rise above the edges of the mould! Cover with melted Deco Melts and let it set completely in the refrigerator.

### Step 3: Decorate the Dubai bar

Carefully remove the bars from the mould and spray a little FunCakes Metallic Spray over them. Put some melted Deco Melts in a piping bag, cut a small tip, and drizzle it over the bars. Decorate immediately with some chopped pistachios.

### Step 4: Enjoy these delicious Dubai bars!

*This recipe is made possible by FunCakes.*