

# Cakepops chocolate Dubai



## Ingredients

For base:

320 g sponge cake (chocolate –  
crumbs)

200 g nut spread (Nutella)  
(or substitute with any  
chocolate ganache)

For Dubai pistachio filling:

150 g pistachio cream  
50 g kataifi (cataifi) dough

For chocolate coating:

350 g milk chocolate  
40 g coconut oil or cocoa  
butter

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 8 pices

 Preparation time: 20 minutes  
Chilling time: 20 minutes

### REALIZATION

1. For the cake base crumble the sponge cake finely into a large bowl.
2. Add the Nutella (or chocolate ganache).
3. Mix until you get a soft, homogeneous, moldable mass.
4. The texture should be smooth and not dry.
5. For the Dubai Pistachio Filling mix the toasted kataifi with the pistachio cream until evenly combined.
6. Fill silicone half-sphere molds with the Dubai pistachio filling and refrigerate until firm.
7. Once the hemispheres are firm, remove them from the mold and join two halves together to form one ball.
8. Gently smooth the seam to obtain a perfect sphere.
9. For the shaping take a portion of the chocolate cake mixture (about 35–40 g).
10. Flatten it slightly in your hand.
11. Place a sphere of pistachio filling in the center.
12. Close well and roll into a smooth ball.
13. Repeat with the remaining mixture.
14. Chill in the refrigerator for 30–40 minutes, or freeze for 15 minutes, until firm.
15. For the chocolate coating melt the milk chocolate gently (bain-marie or microwave).
16. Add the coconut oil or cocoa butter.
17. Mix until smooth and fluid.
18. Dip each chilled cake pop into the melted chocolate.
19. Let excess chocolate drip off.
20. Optional: sprinkle with chopped pistachios while the chocolate is still wet.
21. Let the chocolate set at room temperature or refrigerate briefly.
22. Store in the refrigerator up to 4–5 days.
23. Perfect for Dubai-style dessert collections or luxury dessert boxes.
24. Enjoy!