



Ingredients

For Chocolate sponge cake:

- 75 g cane sugar
- 75 g granulated sugar
- 50 g eggs
- 57 g butter, melted
- 1 g salt
- 8 g cocoa powder
- 130 g all-purpose flour
- 3 g baking powder
- 3 g baking soda
- 20 g milk
- 80 g Greek yogurt
- 5 g vinegar

For Dubai Pistachio Kataifi

Filling:

- 75 g kataifi dough (pre-cooked until golden and crispy)
- 150 g pistachio paste

For Milk Chocolate Ganache:

- 40 g cream
- 140 g milk chocolate, chopped

REALIZATION

1. In a medium bowl, whisk together (all-purpose flour, cocoa powder, baking powder, baking soda, salt) and set aside.
2. In a large bowl mix the butter with cane sugar and granulated sugar until well combined and slightly pale.
3. Add the eggs and mix again until smooth.
4. Add Greek yogurt, milk, and vinegar. Whisk until fully incorporated.
5. Add the dry ingredients to the wet mixture in two additions.
6. Mix gently with a whisk or spatula until just combined.
7. Do not overmix, to keep the sponge soft and tender.
8. Pour the batter into a prepared baking pan (lined with parchment paper or greased).
9. Smooth the surface evenly and bake in a preheated oven at 170°C (338°F) for 20–25 minutes, depending on thickness.
10. The sponge is ready when a toothpick inserted in the center comes out clean.
11. Let the sponge cool in the pan for 10 minutes.
12. Transfer to a wire rack and cool completely.
13. Once cold, cut with a cutter into pieces for assembly.
14. For the chocolate ganache heat the cream.
15. Pour the hot cream over the chopped milk chocolate.
16. Let sit for 1–2 minutes without stirring.
17. Stir gently from the center, making small circles.
18. Let cool slightly for thicker layers or piping.
19. For the Dubai pistachio kataifi Filling place the cooked kataifi in a bowl.
20. Add the pistachio paste.
21. Mix until the kataifi is fully coated and evenly combined.
22. Set aside.



Dubai Dessert in a can

23. Assembly – Dubai Dessert in a plastic Can
23. Place a layer of chocolate sponge cake at the bottom of the can.
23. Add a layer of milk chocolate ganache.
23. Spoon a generous layer of pistachio kataifi filling.
23. Repeat the layers until the can is full.
23. Finish with ganache and a sprinkle of chopped pistachios on top.
24. Repeat the process with the remaining ingredients, filling the other 2 plastic cans.
25. Close each can firmly.
23. Store refrigerated at +4°C.
23. Best consumed within 48 hours.
24. Enjoy!