



## MINI DUBAI CHOCOLATE BAR MOUSSE CAKES



If you've been scrolling on the internet for a while, you may have heard about the Dubai Chocolate Bar craze. If you have ever tried Middle Eastern-inspired desserts, you know they balance elegance with indulgence. We take a spin off of the Popular Chocolate Bar, into these mini Dubai mousse cakes. They are the perfect bite-sized showstopper: silky mousse layered over crunchy kataifi pastry, with the option of adding a light sponge cake base. Once set, the cakes are finished with a glossy chocolate ganache and decorated with Chefmaster Chocolate and Pistachio drizzles for that signature Dubai-inspired flair.

The best part? They're actually simple to make if you prep ahead and let the freezer do the hard work.

### **Ingredients:**

#### *For the Kataifi Base*

- 2 cups kataifi dough (shredded phyllo)
- 2 tbsp salted butter
- 3 tsp vegetable oil or neutral tasting oil
- 7 oz. pistachio cream/butter
- 2 tbsp tahini



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### *For the Mousse*

- 3/4 cup heavy cream, cold
- 7 oz. dark 70% chocolate
- 1/2 cup granulated sugar
- 1 tsp vanilla extract
- 4 eggs
- 1/8 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3 teaspoons unsalted butter

### *For the Ganache/Toppings*

- 1 cup heavy cream
- 8 oz semisweet chocolate
- Chefmaster Chocolate cake drizzle
- Chefmaster Pistachio cake drizzle
- Edible Gold Leaf
- Shaved Chocolate

### *Optional Add Ins:*

- 4" chocolate cake layers of your choice (cut in half if baked in a 2" deep pan)

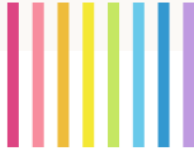
## **Preparation - Day 1**

### *Step 1: Prepare the Kataifi Base*

1. In a deep pan over medium heat, add your shredded kataifi with melted butter and toss around to coat.
2. Continue to toast until the kataifi is golden brown. Remember we want it crunchy.
3. Add to a bowl to cool slightly, then add in your pistachio cream, vegetable oil and tahini. Mix thoroughly until completely combined.
4. Cover and set aside to cool fully.

### *Step 2: Make the Mousse*

1. Split your egg yolks and egg whites, you can add your whites to a mixing bowl.
2. Whisk your yolks until combined and set aside. Then in a double broiler, add your chocolate and butter and melt on low heat until fully melted. Make sure your bowl does not touch the water underneath. Once melted set aside to cool to 104 F
3. In another mixing bowl, add your heavy cream and vanilla and whip until stiff peaks form.
4. Add your sugar and egg whites and whip with a clean mixer until soft peaks form.



5. Fold in your egg whites with your cream until lightly combined (just a few folds)
6. Next fold in your chocolate with the yolk/cream mixture slowly. Make sure it is between 100-104 F to mix in properly. If it's too cool, reheat on the stove or microwave. Fold only a few times to get in incorporated.
7. Add a dollop of egg whites to the chocolate mixture fold a couple times then pour it all into the remaining egg whites. Fold to incorporate fully until you don't see any more whites. Be careful not to over mix.

### *Step 3: Assemble the Layers*

1. Grab your silicone molds (we are using a 4" cake mold) and put 2-3 tbsp of your mousse in the mold.
2. Next add a thin layer of cake and push slightly into the mousse.
3. Now spoon a thin layer of your pistachio kataifi mixture onto the cake. You may make this the last layer or add on an additional mousse layer.
4. Place molds into the freezer overnight.

### **Preparation - Day 2**

#### *Step 4: Finish with Ganache & Drizzles*

1. Heat cream until just simmering, then pour over chopped chocolate. Stir until glossy. Set aside to cool slightly.
2. Use a torch or warm water around the edges of the mold and pop the mousse cakes out of the molds.
3. Place them on a rack and pour your ganache over the top until fully coated. Make sure your ganache is not too hot or too cold. You want it still thin to pour.
4. Once set, finish with artistic drizzles of Chefmaster Chocolate drizzle and Chefmaster Pistachio drizzle, shaved chocolate or edible gold leaf for a bakery-worthy presentation.

#### *Tips & Variations*

- Sprinkle crushed pistachios or rose petals on top for a Dubai-inspired finish.
- Use dark, milk, or white chocolate mousse depending on your flavor preference.
- Mini molds (silicone 4" cake molds) make them elegant and portion-controlled.

### **Luxurious, modern, and full of flavor**

Our Chefmaster drizzles make these mousse cakes shine with a touch of artistry and elegance. Perfect for gifting, entertaining, or elevating your at-home desserts.