



## Mini Dubai Chocolate Bundt Cakes

### Ingredients:

Yields 43 4oz bundts

- 1 8# pail BNJUM Double Chocolate Chip Muffin Batter
- 3# Pistachio Cream (reserve 10 oz for garnish)
- 8.5oz toasted Kataifi (shredded fillo dough)
- 1/2# and 1 tbsp. Salted Butter
- 1/8 tsp. ground sea salt
- 9.5oz 70% Dark Chocolate
- 4.75oz Heavy Cream (36% butterfat)
- Edible gold glitter and chopped toasted pistachios for garnish (@ ¼ tsp of nuts per cake)

### Instructions:

Thaw batter according to label instructions.

Preheat convectional oven to 350 °F

Scale batter into greased mini bundt pans.

Bake for 25-30 mins or until done.

Prepare Kataifi and Pistachio Cream filling:

Toast Kataifi in ½# salted butter until golden brown; remove from heat and let cool slightly. Fold together with the pistachio cream until fully combined. Transfer the mixture into a piping bag for easy assembly of the final product.

Make Ganache:

Chop the chocolate into small pieces and place it in a large mixing bowl. In a saucepan, heat the heavy cream to 200°F. Pour the hot cream over the chocolate, add sea salt and 1 tablespoon of butter, and stir until smooth and glossy.

*For a thinner glaze, pour the ganache while it is still warm.*

*For a thicker, frosting-like consistency, let the ganache cool before spreading.*

### Assembly:

Fill centers of the cooled mini bundts with @1oz of Kataifi and Pistachio Cream filling.

Drizzle or coat each cake with Chocolate Ganache, depending on preference. Allow to set.

Drizzle reserved 10oz of Pistachio Cream over the top of each cake.

Garnish with edible gold glitter and chopped toasted pistachios.



## Dubai Brownies

### Ingredients:

Yield ½ sheet pan

- 24 oz BNJ KC Brownie Batter
- 24 oz BNJ UM Pistachio Batter
- 1# Pistachio Cream
- 1/8 tsp. ground sea salt
- 8.5 oz Kataifi shredded fillo dough
- 1/2# Salted Butter plus 1 tablespoon for chocolate topping, room temperature
- 9.5 oz 70% Dark Chocolate
- 4.75 oz Heavy Cream
- Edible gold glitter for garnish, optional

### Instructions:

- Thaw batters according to label. Scale batter onto a greased ½ sheet pan and set aside to sit at room temperature for 45 minutes to one hour. Preheat the oven to 325°F. Once batter is soft and room temperature, swirl the batters together. Bake for @50-55 minutes or until done. Set aside to cool.
- In a large pan melt butter over low heat. Once melted begin to add and toast the Kataifi until golden brown. Once it has reached the color of peanut butter, remove from the heat and set aside to cool slightly.
- In a large mixing bowl, combine the warm Kataifi and 1# of pistachio cream. Combine well.
- Top cooled brownie with Kataifi and Pistachio Cream mixture. Set aside to cool, if kitchen is cool, leave on counter, otherwise place in cooler for a least 30 minutes to set.
- Chop chocolate into small pieces and place in large mixing bowl.
- In a sauce pan, heat heavy cream until 200°F then pour over chocolate, add sea salt and 1 tablespoon and stir until melted and glossy. Mixture can be poured over brownies while warm for a thinner chocolate glaze or chilled and then spread for a thicker, more frosting like consistency. Garnish with edible gold glitter. Allow chocolate to cool before cutting, use a warm knife to achieve clean cuts.