



Dubai Cookie

Yield: 6 pieces

Chocolate Fondant

Ingredients:

- 160g **Peotraco Ready-to-Roll Fondant**
- 16g **Peotraco Natural Cocoa Powder**
- 4g Milk Powder
- 10g Unsalted Butter
- 20g **Peotraco Natural Cocoa Powder**, for coating

Procedure:

1. Prepare the fondant by slicing into small cubes.
2. In a bowl, combine **Peotraco Ready-to-Roll Fondant** and unsalted butter.
Option 1: Microwave for 30-60 seconds on medium or until softened.
Option 2: Cook in a non-stick pan over low-medium heat until softened.
3. Add the sifted milk powder, and **Peotraco Natural Cocoa Powder**. Mix well using a rubber spatula. Let cool slightly and knead until fully combined.
4. Portion into 6 balls, and tightly seal with cling wrap until ready to use.

Pistachio Kataifi Filling

Ingredients:

- 110g Raw Kataifi
- 15g Unsalted Butter
- 200g Pistachio Cream

Procedure:

1. In a medium pan, toast the kataifi and unsalted butter over medium heat until golden brown.
2. Combine the pistachio cream, and cooled toasted kataifi in a bowl. Mix well until combined.
3. Scoop the filling into 6 balls, and freeze for 5 minutes.
4. Tightly squeeze the frozen balls, removing excess air, and freeze for 5-10 minutes or until set.

Assembly

1. Using a rolling pin, flatten each chocolate fondant balls.
2. Place a filling ball in the center and enclose it with the fondant, trimming excess and rolling into a smooth ball. Dust or roll each cookie into **Peotraco Natural Cocoa Powder**.
3. Serve and enjoy.

