

Flavours of Dubai



expertarom
food ingredients

Dubai Macarons

Discover a spectacular reinterpretation of the famous French dessert, now enriched with the authentic flavors of the Orient. Creamy, fragrant pistachio paired with the delicately crisp texture of kataifi creates a perfect combination that blends the elegance of French pastry with the exotic charm of Oriental traditions.

Ingredients:

Macarons Mix ⁸⁵⁹⁸⁹²

Chocolate Ganache

Variegato Pistachio Kataifi ⁸⁷⁵⁷⁴³

Mounting Method

The chocolate ganache is piped in the form of small swirls around the circumference of the Macaron shell, which serves as the base. Inside, it is filled with Pistachio-Kataifi Variegato. Another Macaron shell is placed on top, and the dessert is left to chill for a few hours before serving.

A complex and refined dessert, with a perfect combination of sweet, creamy, and crunchy textures, creating a delightful contrast.



Macarons

Chocolate Ganache

Variegato Pistachio Kataifi





Dubai Eclair

Reinterprets French refinement with a bold touch of oriental opulence. With a light and delicate pistachio and kataifi filling, this dessert redefines elegance, perfect for enjoying... and taking photos!

Ingredients:

Eclair Mix ⁸⁵⁹⁹⁴⁷

Pistachio Ganache with **Pistachio Puro Verde Paste** ⁸⁷³⁸⁸⁴

Variegato Pistachio Kataifi ⁸⁷⁵⁷⁴³

Glaze with **Pistachio Cream** ⁸⁶⁰⁴⁴⁵ or **Pistachio Coating** ⁸⁶⁰²³⁶

Smooth and creamy, the cream offers a delicate sweetness and a velvety texture. Variegato pistachio adds extra texture and flavor, transforming the eclair into an unforgettable taste experience, an explosion of flavors and textures that transports you directly to the Middle East.



Pistachio Cream

Eclair Mix

Variegato Pistachio Kataifi

Dubai Crispine

Crispines made of fluffy eclair dough, decorated with a crispy craquelin crust, are an irresistible combination of textures and flavors. Filled with a smooth chocolate mousse and a delicate pistachio mousse, these delights hide a surprise inside: a creamy heart of Variegato Pistachio-Kataifi, which brings a perfect balance between sweet and crunchy, transforming each bite into a savory experience.

Ingredients:

Choux with **Eclair Mix** ⁸⁵⁹⁹⁴⁷

Chocolate Ganache

Pistachio Ganache with **Puro Verde Pistachio Paste** ⁸⁷³⁸⁸⁴

Pistachio Kataifi Cream Spreadable ⁸⁶⁰⁴⁴²
pistachio spread with crunchy Kataifi inside

Preparation Method

Choux pastry made with Mix Eclair is filled with chocolate ganache and pistachio ganache and a core of Pistachio-Kataifi Spreadable Cream. The combination of flavors and textures, the crumbly structure of the craquelin dough, the foamy mousse and the creamy interior with crunchy surprises make this dessert a sweet and light delight.



Dubai Roll

Rediscover a classic dessert reinterpreted with refinement and creativity: a soft and elastic swiss roll, which delicately folds around a sophisticated cream that combines the unmistakable flavor of pistachios with the fine and slightly crunchy texture of kataifi. This surprising combination offers a perfect balance between tradition and innovation, transforming the dessert into a true work of culinary art. Each slice reveals the harmony between the fluffy layer of the roulade and the creamy richness of the filling, inviting you to enjoy a sweet, elegant and memorable experience.

Ingredients:

Variegato **Pistacella Crick&Crock** ⁸⁷⁵⁶⁵⁷

Chocolate Mousse

Pistachio Mousse with **Pistachio Puro Verde Paste** ⁸⁷³⁸⁸⁴

Glaze with **Pistachio Cream** ⁸⁶⁰⁴⁴⁵



Pistachio Cream

Pistacella Crick&Crock



Dubai Dessert

The fullness of the lush aromas of the Orient comes to life in a refined cake, which brings together in perfect harmony classic and exotic tastes. Each layer of this dessert is designed to offer an unforgettable sensory experience: the rich and intense chocolate combines with the delicate and unmistakable flavor of pistachio, complemented by the slightly crunchy and surprising texture of the kataifi.

Ingredients:

Sponge

Variegato Pistacella Crick&Crock ⁸⁷⁵⁶⁵⁷

Chocolate Glaze

A decadent dessert that brings the glitz and splendor of Dubai directly into your range, offering a sophisticated and refined experience!



Chocolate Sponge

Pistacella Crick&Crock



Dubai Croissant

Eating a pastry now becomes a moment of ultimate indulgence thanks to a decadently tasty pistachio filling! Whether it's a croissant, donut, cronut or New York rolls, or a muffin, cake or any product filled after baking, we have the most suitable Pistachio filling.

Ingredients:

Pistachio Kataifi Cream Spreadable ⁸⁶⁰⁴⁴²

pistachio spread with crunchy Kataifi inside

or

Cremesa Pistachio ⁸⁶⁰⁶⁷²

pistachio cream with a fluid structure, injectable, spreadable and bake stable

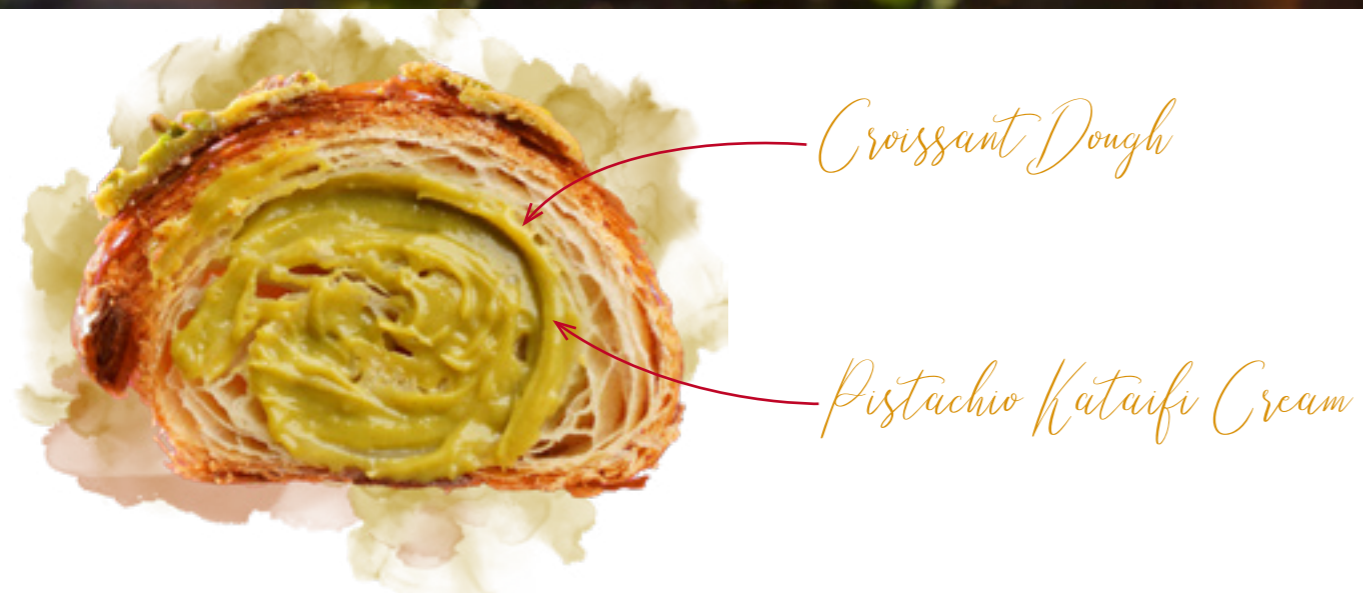
Finishes

Don't forget to decorate with **Pistachio Cream** ⁸⁶⁰⁴⁴⁵

or

Pistachio Coating ⁸⁶⁰²³⁶

Transform your pastries into an absolute treat!



Dubai Pastry

Eating a pastry now becomes a moment of maximum indulgence thanks to a decadently tasty pistachio filling!

For any baked or frozen pastry with filling, made from puff or danish dough, such as strudels, croissants, Danish pies folded, we have developed thermostable pistachio crème, which will automatically transform the classic product into a Dubai product.

Ingredients:

Pistachio Kataifi Cream Bake stable 860444

pistachio spread with pieces of crunchy Kataifi, bake stable

or

Pistachio Cream with Pieces 860856

pistachio spread with pieces of pistachio, bake stable

or

Cremesa Pistachio 860672

pistachio cream with a fluid structure, injectable, spreadable and bake stable

Glaze:

Pistachio Cream 860445

or

Pistachio Coating 860236

Transform you desserts into an absolute treat.



Puff Pastry

Pistachio Glaze

Pistachio Cream





Dubai Bagel

The traditional bagel that we find on our way to work or school gets new flavors!

The Dubai Pretzel takes you through the delicious Pistachio and Kataifi filling directly to the Savory Orient station.

Ingredients:

Pistachio Kataifi Cream Bake stable 860444

pistachio spread with pieces of crunchy Kataifi, bake stable

or

Pistachio Cream with Pieces 860856

or

Cremesa Pistachio 860672

pistachio cream with a fluid structure, injectable, spreadable and bake stable

Glaze with **Pistachio Cream** 860445

or

Pistachio Coating 860236

A modern reinterpretation of a pastry classic, the Dubai Pistachio Bagel brings together the charm of tradition and the boldness of culinary innovation in a truly delicious way! This delicacy retains its iconic pretzel shape, but is enriched with premium ingredients that give it a touch of luxury. Each bite invites you to rediscover a familiar dessert, transformed with skill and passion into

a true gourmet experience, perfect for those moments when you want to pamper yourself or share a special moment with your loved ones.



Bagel

Pistachio Cream

Dubai Sweet Bread

A modern reinterpretation of the classic Romanian cozonac, enriched with exotic ingredients and special textures.

It adds a touch of elegance and refinement to the holidays but is an excellent choice for a gift or simply to pamper yourself with a delicious sweet treat

Ingredients:

Instant Premix for Pistachio Filling ^{D0955/24}
to fill before baking

Pistachio Kataifi Cream Spreadable ⁸⁶⁰⁴⁴²
pistachio spread with crunchy Kataifi inside for injecting after baking

Pistachio Cream ⁸⁶⁰⁴⁴⁵ for glazing

or

Pistachio Coating ⁸⁶⁰²³⁶

Every detail of this creation has been designed to impress: the soft and airy dough is perfectly balanced by rich pistachio fillings, with its' specific flavor. Adding a touch of elegance and sophistication, this cozonac is the ideal choice to bring a touch of refinement to the holiday table, transforming any moment into a special occasion. Also, thanks to its spectacular appearance and perfect taste, it represents an elegant

and thoughtful gift or, simply, a perfect way to pamper yourself with a special sweet, which combines tradition with innovation in an irresistible way.



Pistachio Kataifi Cream

Instant Pistachio Premix



Dubai Gelato

Go beyond Dubai's viral chocolate and Discover the Opulence of the Orient with CremoLinea's Dubai Gelato Challenge.

Try Cremolinea's premium Pistachio Paste with crunchy pistachio pieces and the new rich Pistachio & Kataifi Variegato to create one of the most lush and texture filled ice cream dessert.

Created from layers of chocolate gelato (either milk or dark chocolate), pistachio gelato, and Pistachio & crispy Kataifi Variegato, this multi-textured indulgence will bring a taste of the exotic Middle East in your gelato display.

Ingredients:

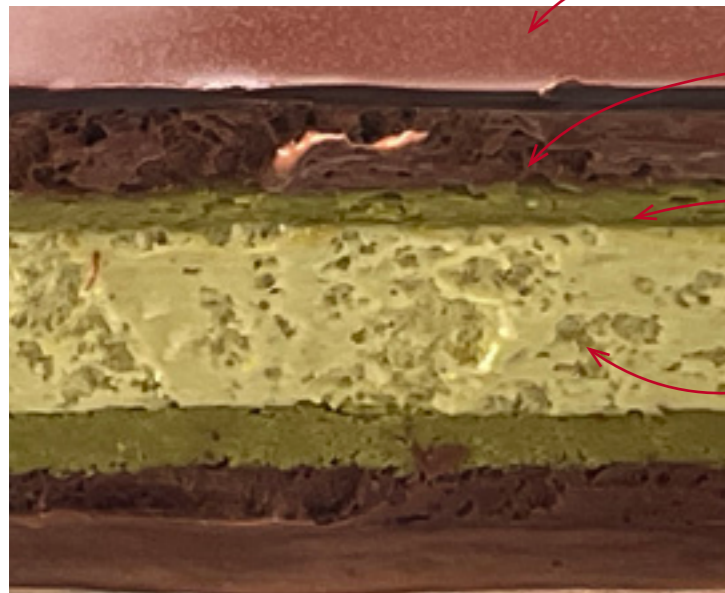
Pistachio Pesto Paste 873890

Pistachio Kataifi Variegato 875743

Cioccotella Variegato 875034

Chocolate Premium Paste 873067

Transform you ice cream into an absolute treat.



Cioccotella Variegato

Chocolate Premium Paste

Pistachio Kataifi Variegato

Pistachio Pesto Paste



Dubai Gelato Dark

Go beyond Dubai's viral chocolate and Discover the Opulence of the Orient with CremoLinea's Dubai Gelato Challenge.

Try Cremolinea's premium Pistachio Paste with crunchy pistachio pieces and the new rich Pistachio & Kataifi Variegato to create one of the most lush and texture filled ice cream dessert.

Created from layers of chocolate gelato (either milk or dark chocolate), pistachio gelato, and Pistachio & crispy Kataifi Variegato, this multi-textured indulgence will bring a taste of the exotic Middle East in your gelato display.

Ingredients:

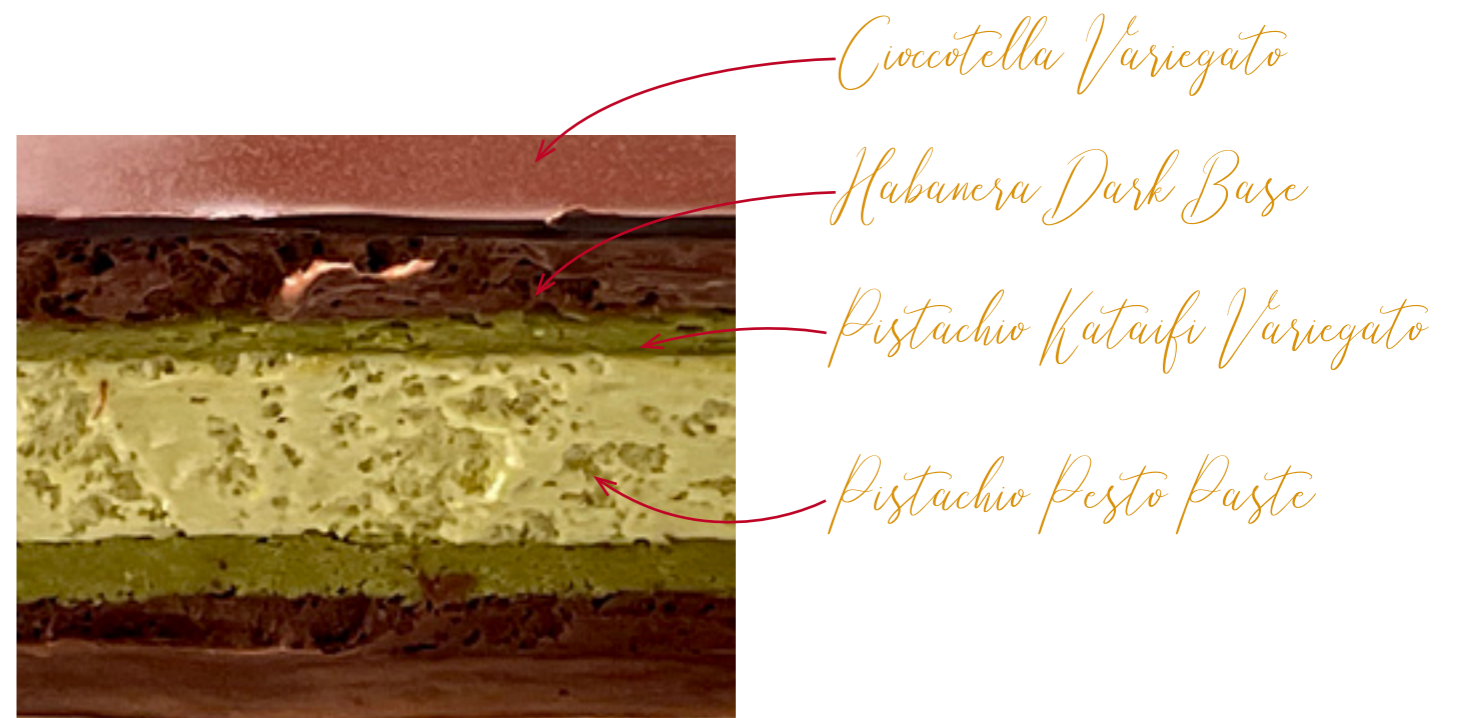
Pistachio Pesto Paste ⁸⁷³⁸⁹⁰

Pistachio Kataifi Variegato ⁸⁷⁵⁷⁴³

Cioccotella Variegato ⁸⁷⁵⁰³⁴

Habanera Dark Chocolate Base ⁸⁵⁴⁰⁸⁶

Transform you ice cream into an absolute treat.



*Flavours
of Dubai*

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