

Dubai Chocolate

Serves: One Bar

Ingredients:

6 ounces semi-sweet chocolate chips (for the top)

6 ounces semi-sweet chocolate chips (for the bottom)

3 tablespoons unsalted butter

1 ½ cup knafeh

12 ounces of pistachio cream

¼ cups tahini



Steps:

- **Place the chocolate chips in a microwave-safe bowl. Microwave for 30 seconds, then remove and stir. Continue this step until the chocolates fully melted.**
- **Pour the chocolate in a thin layer into a mold. Place the mold in the freezer for about 20 minutes.**
- **Melt some butter in a pan over medium heat, let it fully melt.**
- **Cut up some knafeh then pour into the pan until golden brown.**
- **Move it to a bowl and add in the pistachio creme and mix!**
- **Next add the tahini and mix again**
- **Pour that mixture into the chocolate mold, then add another layer of melted chocolate**
- **Put it into the freezer for another 20 minutes until it's smooth.**
- **Take the chocolate out of the mold and enjoy!**