

## Easy Dubai Chocolate Recipe - Middle Eastern Flavors, No Oven Needed

Inspired by the rich and fragrant flavors of the Middle East,



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### INGREDIENTS

- 1 cup dark chocolate (60-70% cocoa works great)
- ... cup honey
- $\frac{1}{2}$  cup chopped nuts (pistachios or almonds are best)
- ... cup shredded coconut (unsweetened preferred)

### DIRECTIONS

1. In a heatproof bowl set over a pot of simmering water (double boiler method), melt dark chocolate and honey together. Stir gently until smooth and fully combined.
2. Remove from heat and stir in chopped nuts and shredded coconut.
3. Pour the mixture into a parchment-lined loaf or square pan and spread evenly.
4. Refrigerate for 1-2 hours, or until fully set.
5. Once firm, cut into squares and serve.

### SWAPS & NOTES

**Chocolate :** Use semi-sweet or dairy-free chocolate to suit your preference.

**Honey :** Try date syrup or agave nectar for a regional or vegan twist.

**Nuts :** Walnuts or hazelnuts work well, but pistachios give that unmistakable Dubai vibe.

**Coconut :** Use toasted coconut for more depth and crunch. ?  
**Step-by-Step Instructions** In a heatproof bowl set over a pot of simmering water (double boiler method), melt dark chocolate and honey together.

### TIPS FOR SUCCESS

Use high-quality chocolate for the best flavor and texture-it really makes a difference.

Line your pan with parchment paper to make it easy to lift and slice cleanly.

Add a pinch of flaky sea salt on top before chilling to enhance the chocolate and balance the sweetness.

Store bars in the fridge to keep them firm and snappy. ?

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-dubai-chocolate-recipe-middle-eastern-flavors-no-oven-needed/>