



Professional



Dubai

Chocolate Naked Cake

Inspired by the viral Dubai chocolate trend, this cake brings together rich chocolate, premium pistachio and crisp kataifi for a layered dessert with strong visual impact.

Use your preferred dark chocolate sponge as the base –the hero is the decadent buttercream layers, transformed with a pistachio filling and the [Queen Professional Vanilla Buttercream Icing](#) that delivers labour-free convenience, smooth texture, a temperature stable icing and a clean, polished finish, paired with a luxurious chocolate ganache.

Preparation tip: Bake chocolate cake layers ahead, trim flat and chill well for clean stacking, sharper slices and faster assembly.

Ingredients

Pistachio Buttercream Filling

Prep: 10 minutes

1.4kg [Queen Professional Vanilla Buttercream Style White Icing](#)

150g pistachio Paste (unsweetened)

80g fine crushed pistachios

3ml [Queen Professional Green Colour](#)

Kataifi Crunch

Prep: 5 minutes

Cook Time: 10 minutes, plus cooling

120g kataifi Pastry

30g unsalted butter, melted

0.5tsp salt

Chocolate Ganache

Prep: 5 minutes

Melt: 2 minutes, plus cooling

300g dark chocolate

300g thickened cream

20g unsalted butter (optional)

Method

STEP 1: PISTACHIO BUTTERCREAM FILLING

Place the [buttercream](#) in a mixer fitted with a paddle, add the pistachio paste and beat on low to medium until smooth and evenly incorporated, then fold through the crushed pistachio to retain texture. Add the [green food colour](#) to create a soft pistachio tone that gives the finished cake a more premium, trend-led look without appearing artificial. Use immediately for a soft, creamy finish, or hold chilled and re-paddle briefly before use to restore its silky consistency. The result is a filling that carries the richness of pistachio beautifully, bringing a smooth, balanced mouthfeel that lifts the chocolate sponge and crisp kataifi into a more polished, premium dessert.

WHY THIS WORKS:

The Queen Professional [Ready-To-Use Buttercream Style White Icing](#) brings a soft, polished mouthfeel to the layered build taking on the richness of chocolate and the savoury nuttiness of pistachio seamlessly, while giving the kataifi crunch a cleaner contrast. It holds its shape through stacking and masking, and delivers the kind of finish that makes the whole cake feel more premium.

STEP 2: KATAIFI CRUNCH

Toast the pastry until deep golden and crisp, then cool completely before using. This layer will bring the signature “Dubai chocolate” crunch, balancing the nutty pistachio buttercream. and rich chocolate sponge.

STEP 3: CHOCOLATE GANACHE

Pour hot cream over the melting dark chocolate, stand briefly, stir until smooth and glossy, add butter if using, then cool slightly to a pourable consistency.

STEP 3: ASSEMBLY

- Layer chocolate cake slice with generous pistachio buttercream fill, and repeat 3 times. The final cake layer will be coated with a light skim of the pistachio buttercream.
- “Naked” Finish: Mask the sides of the cake just enough for the buttercream layers to show through, and press toasted kataifi to the buttercream.
- Finish off with a glossy chocolate pour and top off with some toasted pistachios and kataifi for some final texture touches.