



CHERRY THIMBLE CUP

CHOCOLATE CUP WITH CREAMY CHERRY FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY CHERRY FILLING

INGREDIENTS

FRUTTIDOR CILIEGIA g 500

CRUNCHY MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP NOIR g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP NOIR in a planetary mixer with a paddle attachment and whip at medium speed for 2-3 minutes.

Pour the mixture into a pastry bag fitted with round plain tip nr 10.

FINISHING

INGREDIENTS

CRUNCHY BEADS DARK To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy cherry filling.
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.
Top off with CRUNCHY BEADS DARK.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER