



CHOCOLATE AND HAZELNUT THIMBLE CUP

CHOCOLATE CUP WITH A CREAMY CHOCOLATE AND HAZELNUT FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY WHITE CHOCOLATE AND HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA BIANCA g 500

CRUNCHY MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CLASSIC g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CLASSIC 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

SCAGLIETTE CIOCCOLATO PURO LATTE To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy chocolate and hazelnut filling.

Pipe the crunchy milk chocolate filling to fill up the rest of the cup.

Top off with SCAGLIETTE MILK CHOCOLATE.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER