



## GIANDUIA THIMBLE CUP

### CHOCOLATE CUP WITH GIANDUIA FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



#### CREAMY GIANDUIA FILLING

##### INGREDIENTS

NOCCIOLATA PREMIUM 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

WHOLE ROASTED HAZELNUTS To Taste

##### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy gianduia filling.

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

Top off with a whole roasted hazelnut.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER