



## LEMON AND MERINGUE THIMBLE CUP

### CHOCOLATE CUP WITH CRUNCHY LEMON AND MERINGUE FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



#### CREAMY CHOCOLATE FILLING

##### INGREDIENTS

PASTA BITTER g 500

#### CRUNCHY LEMON AND MERINGUE FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP CITRON MERINGUE g 210

##### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP CITRON MERINGUE 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

GOCCE DI MERINGA To Taste

##### FINAL COMPOSITION

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

Pipe the crunchy lemon and meringue filling to fill up the rest of the cup.

Top off with a piece of GOCCE DI MERINGA or crumbled meringues.



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

PASTRY CHEF, CHOCOLATIER AND BAKER