



## 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