



## MANGO THIMBLE CUP

### CHOCOLATE CUP WITH CREAMY MANGO FILLING

*SERVINGS: 100 CUPS*

#### DIFFICULTY LEVEL



#### CREAMY MANGO FILLING

##### INGREDIENTS

FRUTTIDOR MANGO g 500

#### CRUNCHY CARAMEL FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

##### PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CARAMEL FLEUR DEL

SEL 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 WHITE To Taste

##### FINAL COMPOSITION

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

Pipe the crunchy caramel filling to fill up the rest of the cup.

Top off with CRUNCHY BEADS WHITE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER