



PEAR THIMBLE CUP

CHOCOLATE CUP WITH CREAMY PEAR FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY PEAR FILLING

INGREDIENTS

FRUTTIDOR PERA g 500

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO g 490

PRALIN DELICRISP NOIR g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR 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 MILK To Taste

FINAL COMPOSITION

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

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

Top off with CRUNCHY BEADS MILK.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER