



## PINEAPPLE AND COCONUT THIMBLE CUP

### CHOCOLATE CUP WITH PINEAPPLE COCONUT FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



#### CREAMY PINEAPPLE FILLING

##### INGREDIENTS

FRUTTIDOR ANANAS g 500

#### CRUNCHY COCONUT FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP COCONTY g 210

##### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP COCONTY 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

SCAGLIETTE CIOCCOLATO PURO LATTE To Taste

##### FINAL COMPOSITION

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

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

Top off with SCAGLIETTE CIOCCOLATO PURO LATTE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER