



PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH PISTACHIO FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY PISTACHIO FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO g 500

CRUNCHY CHOCOLATE AND PISTACHIO FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO g 490

PRALIN DELICRISP PISTACHE g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP PISTACHE 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.

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy pistachio filling.
Pipe the chocolate and pistachio crunchy filling to fill up the rest of the cup.
Top off with DOBLA CURLS GREEN.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER