



## RASPBERRY THIMBLE CUP

### CHOCOLATE CUP WITH CREAMY RASPBERRY FILLING

*SERVINGS: 100 CUPS*

#### DIFFICULTY LEVEL



#### CREAMY RASPBERRY FILLING

##### INGREDIENTS

FRUTTIDOR LAMPONE 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

GRANELLA DI CIOCCOLATO LUCIDA To Taste

##### FINAL COMPOSITION

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

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

Top off with GRANELLA DI CIOCCOLATO LUCIDA.



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

PASTRY CHEF, CHOCOLATIER AND BAKER