



TROPICAL CARAMEL THIMBLE CUP

CHOCOLATE CUP WITH CREAMY TROPICAL AND CARAMEL FILLING
SERVINGS: 100 CUPS

DIFFICULTY LEVEL   

SALTED CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL	g 500
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TROPICAL CRUNCHY FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 490
PRALIN DELICRISP TROPICAL	g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP TROPICAL 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 curled tip.

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with CHOCOCREAM CARAMEL FLEUR DE SEL.

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

Top off with CURLS ORANGE DOBLA