



## WILD BERRIES THIMBLE CUP

CHOCOLATE CUP WITH CREAMY WILD BERRIES FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



### CREAMY WILD BERRIES FILLING

#### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO g 500

### CRUNCHY RED FRUITS FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO g 490

PRALIN DELICRISP FRUITS ROUGES g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP FRUIT ROUGES 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 FONDENTE To Taste

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy wild fruits filling.

Pipe the crunchy red fruits filling to fill up the rest of the cup.

Top off with SCAGLIETTE CIOCCOLATO PURO FONDENTE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER