



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