



# TROPICAL THIMBLE CUP

chef Basic level

Chocolate cup with tropical filling

*Servings: 100 cups*

## CRUNCHY COCONUT FILLING

### INGREDIENTS

CHOCOSMART CIOCCOLATO  
PRALIN DELICRISP COCONTY

### PREPARATION

490g Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP COCONTY in  
210g 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 tropical filling.

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

Top off with grated coconut or pieces of dehydrated coconut.