



TROPICAL THIMBLE CUP

🏠 Basic level

Chocolate cup with tropical filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY COCONUT FILLING

CHOCOSMART CIOCCOLATO
PRALIN DELICRISP COCONTY

490g
210g

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP COCONTY 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.

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.

irca
GROUP

Extraordinary
made simple.