

CHERRY THIMBLE CUP

Basic level

Chocolate cup with creamy cherry filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY MILK CHOCOLATE FILLING

CHOCOSMART CIOCCOLATO BIANCO	490g	Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP NOIR 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.
PRALIN DELICRISP NOIR	210g	

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy cherry filling.
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.
Top off with CRUNCHY BEADS DARK.