



# CHERRY THIMBLE CUP

chef Basic level

Chocolate cup with creamy cherry filling

*Servings: 100 cups*

## CRUNCHY MILK CHOCOLATE FILLING

### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO  
PRALIN DELICRISP NOIR

### PREPARATION

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

## 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.