



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
PRALIN DELICRISP NOIR

490g

210g

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.

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.

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GROUP

Extraordinary
made simple.