



# STRAWBERRY AND PISTACHIO THIMBLE CUP

👤 Basic level

Chocolate cup with strawberry and pistachio filling

**Servings: 100 cups**



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## CRUNCHY PISTACHIO FILLING

CHOCOSMART CIOCCOLATO BIANCO

PRALIN DELICRISP PISTACHE

490g

210g

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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 strawberry filling.

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

Top off with SCAGLIETTE CIOCCOLATO PURO BIANCO.

**irca**  
GROUP

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made simple.