

WILD BERRIES THIMBLE CUP

Basic level

Chocolate cup with creamy wild berries filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY RED FRUITS FILLING

CHOCOSMART CIOCCOLATO	490g	Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP FRUIT ROUGES 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 FRUITS ROUGES	210g	

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy wild fruits filling.
Pipe the crunchy red fruits filling to fill up the rest of the cup.
Top off with SCAGLIETTE CIOCCOLATO PURO FONDENTE.

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