

# RASPBERRY THIMBLE CUP

Basic level

Chocolate cup with creamy raspberry filling

*Servings: 100 cups*




RECIPE CREATED BY:

**Marco De Grada**

**Pastry chef**


## CRUNCHY CHOCOLATE FILLING

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|---|---|---|
| CHOCOSMART CIOCCOLATO | 490g | Combine CHOCOSMART CIOCCOLATO 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 raspberry filling.
Pipe the crunchy chocolate filling to fill up the rest of the cup.
Top off with GRANELLA DI CIOCCOLATO LUCIDA.


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