



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

CHOCOSMART CIOCCOLATO

PRALIN DELICRISP NOIR

490g

210g

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.

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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GROUP

Extraordinary
made simple.