

RASPBERRY THIMBLE CUP

Chocolate cup with creamy raspberry filling

Servings: 100 cups

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO
PRALIN DELICRISP NOIR

PREPARATION

490g Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR in a 210g 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.