

MANGO THIMBLE CUP

Basic level

Chocolate cup with creamy mango filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY CARAMEL FILLING

CHOCOSMART CIOCCOLATO LATTE	490g	Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CARAMEL FLEUR DEL SEL 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 CARAMEL FLEUR DE SEL	210g	

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy mango filling.
Pipe the crunchy caramel filling to fill up the rest of the cup.
Top off with CRUNCHY BEADS WHITE.