



MANGO THIMBLE CUP

👤 Basic level

Chocolate cup with creamy mango filling

Servings: 100 cups

CRUNCHY CARAMEL FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

490g Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP
210g 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.

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.