



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
PRALIN DELICRISP CARAMEL FLEUR DE
SEL

490g

210g

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.

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.



Extraordinary
made simple.