



BLUEBERRY THIMBLE CUP

🏠 Basic level

Chocolate cup with creamy blueberry filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY WHITE CHOCOLATE FILLING

CHOCOSMART CIOCCOLATO BIANCO

PRALIN DELICRISP BLANC

490g

210g

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP BLANC 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 blueberry filling.
Pipe the crunchy white chocolate filling to fill up the rest of the cup.
Top off with CODETTE CIOCCOLATO PURO FONDENTE.

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made simple.