

BLUEBERRY THIMBLE CUP

Chocolate cup with creamy blueberry filling

Servings: 100 cups

CRUNCHY WHITE CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO
PRALIN DELICRISP BLANC

PREPARATION

490g Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP

210g 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.