



APPLE THIMBLE CUP

🏠 Basic level

Chocolate cup with apple filling

Servings: 100 cups



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CRUNCHY CARAMEL FILLING

CHOCOSMART CIOCCOLATO BIANCO
PRALIN DELICRISP CARAMEL FLEUR DE
SEL

490g

210g

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP CARAMEL FLEUR DE 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 apple filling.
Pipe the crunchy caramel filling to fill up the rest of the cup.
Top off with CODETTE CIOCCOLATO PURO LATTE.



Extraordinary
made simple.