



# PEAR THIMBLE CUP

🏠 Basic level

Chocolate cup with creamy pear filling

**Servings: 100 cups**



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## CRUNCHY CHOCOLATE FILLING

CHOCOSMART CIOCCOLATO  
PRALIN DELICRISP NOIR

490g  
210g

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR 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 pear filling.  
Pipe the crunchy chocolate filling to fill up the rest of the cup.  
Top off with CRUNCHY BEADS MILK.

**irca**  
GROUP

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made simple.