



PEAR THIMBLE CUP

chef Basic level

Chocolate cup with creamy pear filling

Servings: 100 cups

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO
PRALIN DELICRISP NOIR

PREPARATION

490g Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR in a
210g 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.