

# PEAR THIMBLE CUP

Chocolate cup with creamy pear filling

Servings: 100 cups

### **CRUNCHY CHOCOLATE FILLING**

#### **INGREDIENTS**

CHOCOSMART CIOCCOLATO
PRALIN DELICRISP NOIR

#### **PREPARATION**

 $490 {\rm g}$   $\,$  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.