



# ALMOND AND PISTACHIO THIMBLE CUP

## CHOCOLATE CUP WITH TRIPLE FILLING

DIFFICULTY LEVEL



### BITTER GANACHE

#### INGREDIENTS

PASTA BITTER  
LIQUID CREAM 35% FAT - BOILING HOT

g 130  
g 70

#### PREPARATION

Emulsify the cream together with PASTA BITTER.  
Use the ganache at 25°C.

### PISTACHIO CRUNCHY FILLING

#### INGREDIENTS

NOBEL BIANCO - MELTED AT 45°C  
PRALIN DELICRISP PISTACHE

g 150  
g 150

#### PREPARATION

Mix the ingredients until well combined.  
Use the filling at 28°C.

### ALMOND FILLING

#### INGREDIENTS

MOGADOR PREMIUM

To Taste

#### PREPARATION

Roll the product into a 1-cm layer using a dough sheeter.  
Use a steel ring to cut into small discs having a fitting dimension for the DOBLA THIMBLE CUP.

## **FINAL COMPOSITION**

Place the disc of MOGADOR at the bottom of the DOBLA THIMBLE CUP DARK.

Pour a layer of bitter ganache and let crystallize.

Once hardened, close the thimble cup with the pistachio filling and decorate with DOBLA FOREST SHAVINGS MINI GREEN.

## **RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF