



ALMOND AND PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH TRIPLE FILLING

DIFFICULTY LEVEL



BITTER GANACHE

INGREDIENTS

PASTA BITTER

g 130

LIQUID CREAM 35% FAT - BOILING HOT

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

g 150

PRALIN DELICRISP PISTACHE

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