



APPLE THIMBLE CUP

CHOCOLATE CUP WITH APPLE FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY APPLE FILLING

INGREDIENTS

FRUTTIDOR MELA g 500

CRUNCHY CARAMEL FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP CARAMEL FLEUR DE SEL 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.

FINISHING

INGREDIENTS

CODETTE CIOCCOLATO PURO LATTE To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy apple filling.
Pipe the crunchy caramel filling to fill up the rest of the cup.
Top off with CODETTE CIOCCOLATO PURO LATTE.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER