



## APRICOT AND PISTACHIO THIMBLE CUP

### CHOCOLATE AND PISTACHIO CUP WITH APRICOT FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



#### CREAMY APRICOT FILLING

##### INGREDIENTS

FRUTTIDOR ALBICOCCA g 500

#### CRUNCHY PISTACHIO FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP PISTACHE g 210

##### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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

SCAGLIETTE CIOCCOLATO PURO LATTE To Taste

## FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy apricot filling.

Pipe the crunchy pistachio filling to fill up the rest of the cup.

Top off with SCAGLIETTE CIOCCOLATO PURO LATTE.

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER