



BLUEBERRY THIMBLE CUP

CHOCOLATE CUP WITH CREAMY BLUEBERRY FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY BLUEBERRY FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO g 500

CRUNCHY WHITE CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP BLANC g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP BLANC 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 FONDENTE To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy blueberry filling.
Pipe the crunchy white chocolate filling to fill up the rest of the cup.
Top off with CODETTE CIOCCOLATO PURO FONDENTE.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER