



# 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