



# GIANDUIA THIMBLE CUP

## CHOCOLATE CUP WITH GIANDUIA FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



### CREAMY GIANDUIA FILLING

#### INGREDIENTS

NOCCIOLATA PREMIUM	g 500
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### CRUNCHY MILK CHOCOLATE FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 490
PRALIN DELICRISP CLASSIC	g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CLASSIC 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

WHOLE ROASTED HAZELNUTS	To Taste
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## FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy gianduia filling.  
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.  
Top off with a whole roasted hazelnut.

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER