



## PEACH THIMBLE CUP

### CHOCOLATE CUP WITH CREAMY PEACH FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



### CREAMY PEACH FILLING

#### INGREDIENTS

FRUTTIDOR PESCA g 500

### 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.

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy peach filling.  
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.  
Top off with DOBLA CURLS DARK.

**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER