

PEAR THIMBLE CUP

CHOCOLATE CUP WITH CREAMY PEAR FILLING SERVINGS: 100 CUPS

DIFFICULTY LEVEL B B







CREAMY PEAR FILLING

INGREDIENTS

FRUTTIDOR PERA

g 500

CRUNCHY CHOCOLATE FILLING

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 490	Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR in a planetary mixer
PRALIN DELICRISP NOIR	g 210	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

CRUNCHY BEADS MILK

To Taste



FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy pear filling. Pipe the crunchy chocolate filling to fill up the rest of the cup. Top off with CRUNCHY BEADS MILK.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

