



# RASPBERRY THIMBLE CUP

## CHOCOLATE CUP WITH CREAMY RASPBERRY FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



### CREAMY RASPBERRY FILLING

#### INGREDIENTS

FRUTTIDOR LAMPONE	g 500
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### CRUNCHY CHOCOLATE FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO	g 490
PRALIN DELICRISP NOIR	g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR 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

GRANELLA DI CIOCCOLATO LUCIDA	To Taste
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## FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy raspberry filling.

Pipe the crunchy chocolate filling to fill up the rest of the cup.

Top off with GRANELLA DI CIOCCOLATO LUCIDA.

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

PASTRY CHEF, CHOCOLATIER AND BAKER