



RASPBERRY THIMBLE CUP

CHOCOLATE CUP WITH CREAMY RASPBERRY FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE g 500

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

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