



# STRAWBERRY AND PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH STRAWBERRY AND PISTACHIO FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



## CREAMY STRAWBERRY FILLING

### INGREDIENTS

FRUTTIDOR FRAGOLA	g 500
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## CRUNCHY PISTACHIO FILLING

### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 490
PRALIN DELICRISP PISTACHE	g 210

### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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

SCAGLIETTE CIOCCOLATO PURO BIANCO	To Taste
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#### FINAL COMPOSITION

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

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

Top off with SCAGLIETTE CIOCCOLATO PURO BIANCO.

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

PASTRY CHEF, CHOCOLATIER AND BAKER