



TROPICAL CARAMEL THIMBLE CUP

CHOCOLATE CUP WITH CREAMY TROPICAL AND CARAMEL FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



SALTED CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL g 500

TROPICAL CRUNCHY FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP TROPICAL g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP TROPICAL 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 curled tip.

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with CHOCOCREAM CARAMEL FLEUR DE SEL.

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

Top off with CURLS ORANGE DOBLA