



# TROPICAL THIMBLE CUP

## CHOCOLATE CUP WITH TROPICAL FILLING

*SERVINGS: 100 CUPS*

**DIFFICULTY LEVEL**



### CREAMY TROPICAL FILLING

#### INGREDIENTS

FRUTTIDOR TROPICAL	g 500
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### CRUNCHY COCONUT FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO	g 490
PRALIN DELICRISP COCONTY	g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP COCONTY 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

GRATED COCONUT	To Taste
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#### FINAL COMPOSITION

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

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

Top off with grated coconut or pieces of dehydrated coconut.

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

PASTRY CHEF, CHOCOLATIER AND BAKER