



## ALMOND AND PISTACHIO THIMBLE CUP

### CHOCOLATE CUP WITH TRIPLE FILLING

DIFFICULTY LEVEL



#### BITTER GANACHE

##### INGREDIENTS

PASTA BITTER

g 130

LIQUID CREAM 35% FAT - BOILING HOT

g 70

##### PREPARATION

Emulsify the cream together with PASTA BITTER.

Use the ganache at 25°C.

#### PISTACHIO CRUNCHY FILLING

##### INGREDIENTS

NOBEL BIANCO - MELTED AT 45°C

g 150

PRALIN DELICRISP PISTACHE

g 150

##### PREPARATION

Mix the ingredients until well combined.

Use the filling at 28°C.

#### ALMOND FILLING

##### INGREDIENTS

MOGADOR PREMIUM

To Taste

##### PREPARATION

Roll the product into a 1-cm layer using a dough sheeter.

Use a steel ring to cut into small discs having a fitting dimension for the DOBLA THIMBLE CUP.

## FINAL COMPOSITION

Place the disc of MOGADOR at the bottom of the DOBLA THIMBLE CUP DARK.

Pour a layer of bitter ganache and let crystallize.

Once hardened, close the thimble cup with the pistachio filling and decorate with DOBLA FOREST SHAVINGS MINI GREEN.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF