



CARAMEL THIMBLE CUP

CHOCOLATE AND CARAMEL CUP

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY TOFFEE FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL g 500

CRUNCHY CARAMEL FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CARAMEL FLEUR DE SEL 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 CROCCANTE To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy toffee filling.
Pipe the crunchy caramel filling to fill up the rest of the cup.
Top off with GRANELLA DI CROCCANTE.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER