



## CHERRY THIMBLE CUP

CHOCOLATE CUP WITH CREAMY CHERRY FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



### CREAMY CHERRY FILLING

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#### INGREDIENTS

FRUTTIDOR CILIEGIA g 500

### CRUNCHY MILK CHOCOLATE FILLING

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP NOIR g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP NOIR 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

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#### INGREDIENTS

CRUNCHY BEADS DARK To Taste

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy cherry filling.  
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.  
Top off with CRUNCHY BEADS DARK.



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

PASTRY CHEF, CHOCOLATIER AND BAKER