

PEAR THIMBLE CUP

CHOCOLATE CUP WITH CREAMY PEAR FILLING Servings: 100 CUPS

DIFFICULTY LEVEL

CREAMY PEAR FILLING		
INGREDIENTS		
FRUTTIDOR PERA	g 500	
CRUNCHY CHOCOLATE FILLING		
INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 490	Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR in a planetary mixer with a
PRALIN DELICRISP NOIR	g 210	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

CRUNCHY BEADS MILK

To Taste

FINAL COMPOSITION

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





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



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