

# **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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