

ALMOND AND PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH TRIPLE FILLING

DIFFICULTY LEVEL B B







BITTER GANACHE

INGREDIENTS		PREPARATION
PASTA BITTER	g 130	Emulsify the cream together with PASTA BITTER.
LIQUID CREAM 35% FAT - BOILING HOT	g 70	Use the ganache at 25°C.

PISTACHIO CRUNCHY FILLING

INGREDIENTS		PREPARATION
NOBEL BIANCO - MELTED AT 45°C	g 150	Mix the ingredients until well combined.
PRALIN DELICRISP PISTACHE	g 150	Use the filling at 28°C.

ALMOND FILLING

INGREDIENTS		PREPARATION
MOGADOR PREMIUM	To Taste	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

