



## APPLE THIMBLE CUP

CHOCOLATE CUP WITH APPLE FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



### CREAMY APPLE FILLING

#### INGREDIENTS

FRUTTIDOR MELA g 500

### CRUNCHY CARAMEL FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO 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

CODETTE CIOCCOLATO PURO LATTE To Taste

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy apple filling.  
Pipe the crunchy caramel filling to fill up the rest of the cup.  
Top off with CODETTE CIOCCOLATO PURO LATTE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER