



APRICOT AND PISTACHIO THIMBLE CUP

CHOCOLATE AND PISTACHIO CUP WITH APRICOT FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY APRICOT FILLING

INGREDIENTS

FRUTTIDOR ALBICOCCA g 500

CRUNCHY PISTACHIO FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP PISTACHE g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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

SCAGLIETTE CIOCCOLATO PURO LATTE To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy apricot filling.

Pipe the crunchy pistachio filling to fill up the rest of the cup.

Top off with SCAGLIETTE CIOCCOLATO PURO LATTE.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER