



## 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