



## CARAMEL THIMBLE CUP

### CHOCOLATE AND CARAMEL CUP

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



#### CREAMY TOFFEE FILLING

##### INGREDIENTS

TOFFEE D'OR CARAMEL g 500

#### CRUNCHY CARAMEL FILLING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

##### PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE 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

GRANELLA DI CROCCANTE To Taste

##### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy toffee filling.  
Pipe the crunchy caramel filling to fill up the rest of the cup.  
Top off with GRANELLA DI CROCCANTE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER