

CHOCOLATE AND HAZELNUT THIMBLE CUP

CHOCOLATE CUP WITH A CREAMY CHOCOLATE AND HAZELNUT FILLING SERVINGS: 100 CUPS

DIFFICULTY LEVEL B B B







CREAMY WHITE CHOCOLATE AND HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA BIANCA

g 500

CRUNCHY MILK CHOCOLATE FILLING

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO LATTE	g 490	Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CLASSIC in a planetary
PRALIN DELICRISP CLASSIC	g 210	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 chocolate and hazelnut filling. Pipe the crunchy milk chocolate filling to fill up the rest of the cup. Top off with SCAGLIETTE MILK CHOCOLATE.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

