



GIANDUIA THIMBLE CUP

CHOCOLATE CUP WITH GIANDUIA FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY GIANDUIA FILLING

INGREDIENTS

NOCCIOLATA PREMIUM g 500

CRUNCHY MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CLASSIC g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CLASSIC 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

WHOLE ROASTED HAZELNUTS To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy giandua filling.
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.
Top off with a whole roasted hazelnut.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER