



LEMON AND MERINGUE THIMBLE CUP

CHOCOLATE CUP WITH CRUNCHY LEMON AND MERINGUE FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY CHOCOLATE FILLING

INGREDIENTS

PASTA BITTER g 500

CRUNCHY LEMON AND MERINGUE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP CITRON MERINGUE g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP CITRON MERINGUE 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

GOCCE DI MERINGA To Taste

FINAL COMPOSITION

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

Pipe the crunchy lemon and meringue filling to fill up the rest of the cup.

Top off with a piece of GOCCE DI MERINGA or crumbled meringues.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER