



## MANGO THIMBLE CUP

CHOCOLATE CUP WITH CREAMY MANGO FILLING

*SERVINGS: 100 CUPS*

DIFFICULTY LEVEL



### CREAMY MANGO FILLING

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#### INGREDIENTS

FRUTTIDOR MANGO g 500

### CRUNCHY CARAMEL FILLING

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#### 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

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#### INGREDIENTS

CRUNCHY BEADS WHITE To Taste

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy mango filling.  
Pipe the crunchy caramel filling to fill up the rest of the cup.  
Top off with CRUNCHY BEADS WHITE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER