



## PEAR THIMBLE CUP

CHOCOLATE CUP WITH CREAMY PEAR FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



### CREAMY PEAR FILLING

#### INGREDIENTS

FRUTTIDOR PERA g 500

### CRUNCHY CHOCOLATE FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO g 490

PRALIN DELICRISP NOIR g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP NOIR 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

CRUNCHY BEADS MILK To Taste

#### FINAL COMPOSITION

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

Pipe the crunchy chocolate filling to fill up the rest of the cup.

Top off with CRUNCHY BEADS MILK.



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

PASTRY CHEF, CHOCOLATIER AND BAKER