



PINEAPPLE AND COCONUT THIMBLE CUP

CHOCOLATE CUP WITH PINEAPPLE COCONUT FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS g 500

CRUNCHY COCONUT FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP COCONTY g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP COCONTY 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

SCAGLIETTE CIOCCOLATO PURO LATTE To Taste

FINAL COMPOSITION

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

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

Top off with SCAGLIETTE CIOCCOLATO PURO LATTE.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER