

PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH PISTACHIO FILLING Servings: 100 Cups

DIFFICULTY LEVEL

CREAMY PISTACHIO FILLING		
INGREDIENTS		
CHOCOCREAM PISTACCHIO	g 500	
CRUNCHY CHOCOLATE AND PISTACHIO FILLING		

INGREDIENTS	PREPARATION
CHOCOSMART CIOCCOLATOg 4PRALIN DELICRISP PISTACHEg 2	

Pour the mixture into a pastry bag fitted with round plain tip nr 10.

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy pistachio filling. Pipe the chocolate and pistachio crunchy filling to fill up the rest of the cup. Top off with DOBLA CURLS GREEN.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



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