



## RASPBERRY THIMBLE CUP

CHOCOLATE CUP WITH CREAMY RASPBERRY FILLING

*SERVINGS: 100 CUPS*

DIFFICULTY LEVEL



### CREAMY RASPBERRY FILLING

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#### INGREDIENTS

FRUTTIDOR LAMPONE g 500

### CRUNCHY CHOCOLATE FILLING

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#### 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

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#### INGREDIENTS

GRANELLA DI CIOCCOLATO LUCIDA To Taste

#### FINAL COMPOSITION

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

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

Top off with GRANELLA DI CIOCCOLATO LUCIDA.



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

PASTRY CHEF, CHOCOLATIER AND BAKER