



STRAWBERRY AND PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH STRAWBERRY AND PISTACHIO FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY STRAWBERRY FILLING

INGREDIENTS

FRUTTIDOR FRAGOLA g 500

CRUNCHY PISTACHIO FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP PISTACHE g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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 BIANCO To Taste

FINAL COMPOSITION

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

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

Top off with SCAGLIETTE CIOCCOLATO PURO BIANCO.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER