

# **WILD BERRIES THIMBLE CUP**

# CHOCOLATE CUP WITH CREAMY WILD BERRIES FILLING SERVINGS: 100 CUPS

DIFFICULTY LEVEL B B B







# **CREAMY WILD BERRIES FILLING**

### **INGREDIENTS**

FRUTTIDOR FRUTTI DI BOSCO

g 500

# **CRUNCHY RED FRUITS FILLING**

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 490	Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP FRUIT ROUGES in a planetary
PRALIN DELICRISP FRUITS ROUGES	g 210	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 FONDENTE

To Taste

### **FINAL COMPOSITION**

Half-fill the DOBLA THIMBLE CUP with the creamy wild fruits filling. Pipe the crunchy red fruits filling to fill up the rest of the cup. Top off with SCAGLIETTE CIOCCOLATO PURO FONDENTE.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

