

ALMOND AND PISTACHIO THIMBLE CUP

CHOCOLATE CUP WITH TRIPLE FILLING

DIFFICULTY LEVEL

BITTER GANACHE

INGREDIENTS

PASTA BITTER	g 130
LIQUID CREAM 35% FAT - BOILING HOT	g 70

PREPARATION

Emulsify the cream together with PASTA BITTER.

Use the ganache at 25°C.

PISTACHIO CRUNCHY FILLING

INGREDIENTS

NOBEL BIANCO - MELTED AT 45°C	g 150
PRALIN DELICRISP PISTACHE	g 150

PREPARATION

Mix the ingredients until well combined.

Use the filling at 28°C.

ALMOND FILLING

INGREDIENTS

MOGADOR PREMIUM	To Taste

PREPARATION

Roll the product into a 1-cm layer using a dough sheeter.

Use a steel ring to cut into small discs having a fitting dimension for the DOBLA THIMBLE CUP.

FINAL COMPOSITION

Place the disc of MOGADOR at the bottom of the DOBLA THIMBLE CUP DARK.

Pour a layer of bitter ganache and let crystallize.

Once hardened, close the thimble cup with the pistachio filling and decorate with DOBLA FOREST SHAVINGS MINI GREEN.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF