



## CARAMEL THIMBLE CUP

Chocolate and caramel cup

*Servings: 100 cups*

**DIFFICULTY LEVEL**



### CREAMY TOFFEE FILLING

#### INGREDIENTS

TOFFEE D'OR CARAMEL g 500

### CRUNCHY CARAMEL FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE g 490

PRALIN DELICRISP CARAMEL FLEUR DE SEL g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CARAMEL FLEUR DE SEL 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

GRANELLA DI CROCCANTE To Taste

## FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy toffee filling.  
Pipe the crunchy caramel filling to fill up the rest of the cup.  
Top off with GRANELLA DI CROCCANTE.



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

PASTRY CHEF, CHOCOLATIER AND BAKER