

PEACH THIMBLE CUP

Chocolate cup with creamy peach filling

Servings: 100 cups

DIFFICULTY LEVEL

CREAMY PEACH FILLING

INGREDIENTS

FRUTTIDOR PESCA	g 500

CRUNCHY MILK CHOCOLATE FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 490
PRALIN DELICRISP CLASSIC	g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO LATTE and PRALIN DELICRISP CLASSIC 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.

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy peach filling.
Pipe the crunchy milk chocolate filling to fill up the rest of the cup.
Top off with DOBLA CURLS DARK.



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

PASTRY CHEF, CHOCOLATIER AND BAKER