

PINEAPPLE AND COCONUT THIMBLE CUP

Chocolate cup with pineapple coconut filling *Servings: 100 cups*

DIFFICULTY LEVEL

CREAMY PINEAPPLE FILLING		
INGREDIENTS		
FRUTTIDOR ANANAS	g 500	
CRUNCHY COCONUT FILLING		
INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	g 490	Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP COCONTY in a
PRALIN DELICRISP COCONTY	g 210	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 LATTE

To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy pineapple filling. Pipe the crunchy coconut filling to fill up the rest of the cup. Top off with SCAGLIETTE CIOCCOLATO PURO LATTE.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

