



## STRAWBERRY AND PISTACHIO THIMBLE CUP

Chocolate cup with strawberry and pistachio filling

*Servings: 100 cups*

**DIFFICULTY LEVEL**



### CREAMY STRAWBERRY FILLING

#### INGREDIENTS

FRUTTIDOR FRAGOLA g 500

### CRUNCHY PISTACHIO FILLING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO g 490

PRALIN DELICRISP PISTACHE g 210

#### PREPARATION

Combine CHOCOSMART CIOCCOLATO BIANCO and PRALIN DELICRISP PISTACHE 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

SCAGLIETTE CIOCCOLATO PURO BIANCO To Taste

#### FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy strawberry filling.  
Pipe the crunchy pistachio filling to fill up the rest of the cup.  
Top off with SCAGLIETTE CIOCCOLATO PURO BIANCO.



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

PASTRY CHEF, CHOCOLATIER AND BAKER