DOLCE MONACA

PASTRY OTHER PASTRY MIXES

The sweetness of tradition meets innovation in a perfect balance of taste and lightness.

DOLCE MONACA is the mix developed to create light whipped bases with impeccable results. Soft, stable and delicate, it is designed to shape the great classics of Italian pastry, starting from the iconic dessert *Tette delle Monache*, through to *savoiardi* and *Biscuit Charlotte*.
Its well-balanced formulation brings together artisanal know-how and technical expertise, ensuring a regular whip, generous volume and a fine structure that holds over time. The result is an authentic lightness that enhances every filling and remains flawless even hours after preparation.
DOLCE MONACA is created to support the daily work of professionals, delivering consistent and reliable results, even in frequent production runs or preparations intended for freezing. Each creation captures the delicacy, stability and taste of the pastries that have shaped the history of Italian patisserie.

Stable and uniform whip
The formulation guarantees a regular, voluminous and well-structured whip, ideal for light pastries with an exceptionally fine texture.

Softness over time
Products made with DOLCE MONACA retain softness, freshness and moisture even hours after preparation, offering a consistently pleasant tasting experience.

Perfect for freezing
Designed for modern production needs, it ensures excellent performance even after freezing, preserving volume, elasticity and delicacy.

Versatile and reliable
A single mix for multiple applications, from *Tette delle Monache* to *savoiardi* and *Biscuit Charlotte*, with consistent and repeatable results.

Perfectly aligned with the IRCA assortment
It pairs harmoniously with IRCA creams, fillings and solutions, becoming the ideal base for endless creative possibilities.



MODALITÀ D'USO

Small pastry

Ladyfingers

DETTAGLI PRODOTTO

Codice prodotto 01982813

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Soybeans

Milk

Cross-contaminations

Eggs

Nuts

Sulphur

INFO

Description
mix in powder for the preparation of light sponge for ladyfingers, tette delle monache, charlotte ecc.

irca GROUP Extraordinary made simple.

Denomination
semifinished product for fine bakery wares.

Directions for use
TETTE DELLE MONACHE
DOLCE MONACA 1000 g
Pasteurized eggs 1100 g
Water 400 g
Place all the ingredients in the planetary mixer and pre-mix manually. Whip in the planetary mixer for 1 minute at medium speed, scrape the bottom of the bowl, then continue for 5 minutes at maximum speed.
Form on baking trays with baking paper using a piping bag with nozzle n°18/20 depending on the desired size.
Bake in a ventilated oven at 180/190°C for approximately 15/20 minutes with the valve open.
Once the desserts have cooled, fill with Chantilly cream and sprinkle with Biancaneve.
It is also possible to make Tette della Monaca using fresh eggs maintaining the same process but with the following recipe:
DOLCE MONACA 1000 g
fresh eggs 800 g
water 600 g
TIPS
It is possible to use eggs at refrigerator temperature.
Whipping time can be variable depending on the planetary machine and its capacity (in a 5/6 liter planetary mixer, there is a maximum of 250 grams of DOLCE MONACA, while in a 20 liter plaetary mixer, there is a capacity of 500 to 1000 grams)
The oven temperature may be adjusted (sometimes significantly) depending on the type and size of the oven used. When ventilation can be modified, a medium-low speed is recommended.
According to all these variables, it is advisable that, in the initial phase, tests must be carried out to fine-tune the production process according to the working conditions.
With 1 kg of mix it is possible to create around 60 medium size Tette della Monaca.