



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.

Product details

COD 000950

Allergeni/cross contaminazioni

Allergens



amido di frumento



farina di soia



proteine del latte

Cross-contaminations



Eggs



Nuts



SO₂ Sulphur

Modalità d'uso



Small pastry



Ladyfingers