

TETTE DELLE MONACHE TIRAMISÙ

Basic level

Recipe for preparing the Tette delle Monache Tiramisù (ingredients for 15/18 pieces).

COFFEE DOUGH

Dolce Monaca	250g
Pasteurized Whole Eggs	275g
Water (20°)	100g
Instant Coffee Powder	18g

- Weigh the ingredients, except for the cofee powder, in the stand mixer bowl with the whisk attachment and pre-mix by hand.
- Whip for 1 minute at medium speed, then at maximum speed for 4 minutes.
- Add the instant coffee powder and keep whisking for 1 minute mantaining the same speed.
- Pipe the mixture onto baking trays lined with parchment paper, using a piping bag fitted with a no. 16–20 nozzle, according to the desired size.
- Bake in a convection oven at 180–190 °C for approximately 15–20 minutes with the vent open, or in a static oven at about 220 °C, keeping the oven door slightly open.
- Once baked, let them cool and fill according to the desired flavour — for better handling, it is recommended to freeze the empty product and fill it as needed.

With 250 g of mix, you obtain about 15/18 pieces.

TIRAMISÙ MOUSSE

Lilly Tiramisù	75g
Whole Milk - 15°	75g
35% fat cream - 4°	375g

- Whip the cream, milk, and LILLY TIRAMISÙ in a stand mixer with a whisk attachment.
- Fill the “tette delle monache” with about 30 g of tiramisù mousse.

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FINAL DECORATION

Chocosmart White	qb
Happykao	qb

- Glaze with CHOCOSMART WHITE and dust the surface with HAPPYKAO.