



TETTE DELLE MONACHE TIRAMISÙ

chef Basic level

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

COFFEE DOUGH

INGREDIENTS

Dolce Monaca

Pasteurized Whole Eggs

Water (20°)

Instant Coffee Powder

PREPARATION

250g

275g

100g

18g

- Weigh the ingredients, except for the coffee 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 maintaining the same speed.
- Pipe the mixture onto baking trays lined with parchment paper, using a piping bag fitted with a No.16–20 nozzle, depending on the desired size.
- Bake in a fan-assisted oven at 180–190°C for approximately 15–20 minutes, with the oven vent 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 weighing 25 g each.

TIRAMISÙ MOUSSE

INGREDIENTS

Lilly Tiramisù

Whole Milk - 15°

35% fat cream - 4°

PREPARATION

75g

75g

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.

FINAL DECORATION

INGREDIENTS

Chocosmart White

Happykao

PREPARATION

qb

qb

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