

TETTE DELLE MONACHE SACHER

Basic level

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

ORIGINAL DOUGH

Dolce Monaca	250g
Pasteurized Whole Eggs	275g
Water (20°)	100g

- Weigh the ingredients 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 5 minutes.
- 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.

NAMELAKA SINFONIA DARK CHOCOLATE 56%

Whole Milk	125g
Glucose	5g
Sinfonia cioccolato extra fondente 56%	165g
35% fat cream	100g
Lilly Neutro	12,5g

- Heat the milk with the GLUCOSIO to about 60 °C.
- Add the *LILLY NEUTRO* and blend with an immersion blender.
- Add the SINFONIA CIOCCOLATO EXTRA FONDENTE 56% while continuing to blend.
- Slowly pour in the cold cream while blending continuously.
- Cover with plastic wrap in contact with the surface and refrigerate for at least four hours.
- Whip in a stand mixer with the whisk attachment on medium speed until the desired consistency is reached (about 1 minute).
- Fill the "Tette delle Monache" with about 30 g of Namelaka.

APRICOT INSERT

Confettura Extra Albicocca	150g

- Fill with about 10 g of CONFETTURA EXTRA ALBICOCCA to create an insert.

FINAL DECORATION

Chocosmart Chocolate	qb

- Glaze with CHOCOSMART CHOCOLATE.