



# TETTE DELLE MONACHE SACHER

chef Basic level

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

## ORIGINAL DOUGH

### INGREDIENTS

#### Dolce Monaca

Pasteurized Whole Eggs

Water (20°)

### PREPARATION

250g

275g

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, 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.

## NAMELAKA SINFONIA DARK CHOCOLATE 56%

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### INGREDIENTS

Whole Milk

Glucose

Sinfonia cioccolato extra fondente 56%

35% fat cream

Lilly Neutro

### PREPARATION

125g

5g

165g

100g

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

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### INGREDIENTS

Confettura Extra Albicocca

### PREPARATION

150g

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

## FINAL DECORATION

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### INGREDIENTS

Chocosmart Chocolate

### PREPARATION

qb

- Glaze with CHOCOSMART CHOCOLATE.