

TETTE DELLE MONACHE DUBAI CHOCOLATE

Basic level

Recipe for preparing the mini format of Tette delle Monache Dubai Chocolate.

ORIGINAL DOUGH

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

- Weigh the ingredients, except for the fruit, in the stand mixer bowl with the whisk attachment and pre-mix by hand.
- Whip for 1 minute at medium speed, then for 5 minutes at maximum 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 flavor — for better management, it is recommended to blast-chill the unfilled product and fill as needed.

NAMELAKA SINFONIA MILK CHOCOLATE 38%

Whole Milk	125g
Glucose	5g
sinfonia milk chocolate 38%	170g
35% fat cream	100g
lilly neutro	17g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate, continuing to blend.
- Add the cold cream in a thin stream, continuing to blend.
- Cover with plastic wrap in contact and place in the refrigerator for at least four hours.
- Whip in a stand mixer at medium speed with the whisk until the desired consistency is reached (about 1 minute).
- Fill the "Tette delle monache" with about 30 g of Namelaka.

DUBAI INSERT

joycream dubai pistacchio	150g	• Fill with about 10 g of JOYCREAM DUBAI PISTACHIO to create an insert.

FINAL DECORATION

chocosmart chocolate	qb	
chopped pistachios 2-4	qb	• Glaze with CHOCOSMART CHOCOLATE and sprinkle with chopped pistachios 2–4.