



# TETTE DELLE MONACHE

## ROCHER

👤 Basic level

Recipe for preparing the mini format of Tette delle Monache Rocher.

### ORIGINAL DOUGH

Dolce Monaca  
Pasteurized Whole Eggs  
Water (20°)

250g  
275g  
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.

## HAZELNUT NAMELAKA

Whole Milk	125g	
<u>Glucose</u>	10g	
sinfonia cioccolato bianco 33%	140g	
35% fat cream	100g	
<u>lilly neutro</u>	25g	
<u>joypaste pesto di nocciola</u>	40g	

- Heat the milk with the glucose to about 60°C (140°F).
- Add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate and the JOYPASTE PESTO DI NOCCIOLA, continuing to blend.
- Gradually add the cold cream in a steady stream, continuing to blend.
- Cover with plastic wrap directly in contact with the surface and refrigerate for at least four hours.
- Whip in a stand mixer at medium speed using the whisk attachment until the desired consistency is achieved (about 1 minute).
- Fill the *tette delle monache* with about 30 g of Namelaka each.

## PRALINE INSERT

<u>praline noisette</u>	150g
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- Fill with about 10 g of PRALINE NOISETTE to create an insert.

## FINAL DECORATION

<u>chocosmart milk</u>	qb
<u>hazelnut crunch 50%</u>	qb

- Glaze with CHOCOSMART MILK and sprinkle with HAZELNUT CRUNCH.