



TETTE DELLE MONACHE

PISTACHIO AND RASPBERRY

👤 Basic level

Recipe for preparing the mini format of Tette delle Monache Pistachio and Raspberry.

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.

PISTACHIO NAMELAKA

Whole Milk
Glucosio
sinfonia cioccolato bianco 33%
35% fat cream
lilly neutro
joypaste pesto di pistacchio
salt

125g
10g
140g
100g
25g
40g
1g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate, the JOYPASTE PESTO DI PISTACCHIO, and the salt, 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.

RASPBERRY INSERT

fruttidor lampone

qb

- Fill with a small amount of FRUTTIDOR LAMPONE.

FINAL DECORATION

farcitura di lamponi
coverdecor pistacchio

qb
qb

- Glaze with COVERDECOR PISTACCHIO heated to 48–50°C (118–122°F).
- Pipe a small amount of FARCITURA DI LAMPONI.
- Decorate with a fresh raspberry.



Extraordinary
made simple.