

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	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.

PISTACHIO NAMELAKA

Whole Milk	125g
Glucosio	10g
sinfonia cioccolato bianco 33%	140g
35% fat cream	100g
lilly neutro	25g
joypaste pesto di pistacchio	40g
salt	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.

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RASPBERRY INSERT

fruttidor lampone	qb	• Fill with a small amount of FRUTTIDOR LAMPONE.

FINAL DECORATION

farcitura di lamponi	qb	
coverdecor pistacchio	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.