



TETTE DELLE MONACHE PISTACHIO AND RASPBERRY

👤 Basic level

Recipe for preparing the Mini Tette delle Monache Pistachio and Raspberry.

ORIGINAL DOUGH

INGREDIENTS

Dolce Monaca

Pasteurized Whole Eggs

Water (20°)

PREPARATION

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, 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 flavor — for better management, it is recommended to blast-chill the unfilled product and fill as needed.

PISTACHIO NAMELAKA

INGREDIENTS

Whole Milk

[Glucosio](#)

[sinfonia cioccolato bianco 33%](#)

35% fat cream

[lilly neutro](#)

[joypaste pesto di pistacchio](#)

salt

PREPARATION

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

INGREDIENTS

[fruttidor lampone](#)

PREPARATION

qb

- Fill with a small amount of FRUTTIDOR LAMPONE.

FINAL DECORATION

INGREDIENTS

[farcitura di lamponi](#)

[coverdecor pistacchio](#)

PREPARATION

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.