



TETTE DELLE MONACHE PISTACHIO AND RASPBERRY

chef 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	• Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
10g	• Add the chocolate, the JOYPASTE PESTO DI PISTACCHIO, and the salt, continuing to blend.
140g	• Add the cold cream in a thin stream, continuing to blend.
100g	• Cover with plastic wrap in contact and place in the refrigerator for at least four hours.
25g	• Whip in a stand mixer at medium speed with the whisk until the desired consistency is reached (about 1 minute).
40g	• Fill the "Tette delle monache" with about 30 g of Namelaka.
1g	

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