



SAVOIARDI AND BISCUIT CHARLOTTE

👤 Basic level

Recipe for preparing Savoiardi and Biscuit Charlotte.

BASIC RECIPE

INGREDIENTS

Dolce Monaca

Pasteurized Whole Eggs

egg whites

powdered sugar

PREPARATION

500g

550g

100g

100g

- Place all the ingredients in the bowl of a stand mixer and mix manually.
- Whip with the whisk attachment for 1 minute at medium speed, scrape the bottom of the bowl, then continue for 5 minutes at high speed.
- Using a piping bag fitted with a smooth nozzle No. 12, pipe continuous parallel strips along the entire length of the parchment paper, about 10 cm high, and dust on top with powdered sugar.
- Bake in a ventilated oven at 170–180°C (338–356°F) for about 10–15 minutes with the vent open.