



SAVOIARDI AND BISCUIT CHARLOTTE

chef 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.