



ORIGINAL TETTE DELLE MONACHE

👤 Basic level

Tette delle Monache are a great classic of Apulian pastry tradition, appreciated for their extraordinary lightness and soft, airy structure. An iconic dessert with a delicate shape and an airy soul, designed to hold creamy fillings and deliver a perfect balance of taste, elegance and simplicity.

Discover all the recipe [variations](#) and explore new interpretations.

Tette delle Monache recipe (15/18 pieces)

PREPARATION OF TETTE DELLE MONACHE

[Dolce Monaca](#)

Pasteurized Whole Eggs
Water (20°)

250g
275g
100g

- Weigh all ingredients into a planetary mixer fitted with a whisk and pre-mix by hand. Whip for 1 minute at medium speed, then continue at maximum speed for 5 minutes.
- 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, allow to cool, then fill as desired. For easier handling, it is recommended to blast-freeze the unfilled shells and fill them as needed.

RICH PASTRY CREAM

Whole Milk
Granulated Sugar
Pasteurized Egg Yolks
[Sovrana](#)
Butter

1000g
300g
150g
80g
120g

Whisk the egg yolks with SOVRANA and $\frac{1}{4}$ of the milk while cold.
Bring the remaining milk to a boil with the sugar, then add the mixture and continue boiling for 2 minutes.
Once cooled to 40°C, incorporate the butter and blend until smooth.

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Extraordinary
made simple.

CHANTILLY CREAM

35% Fat Cream

300g Whip the cream and fold in 600 g of Rich Pastry Cream.

FILLING

Biancaneve

qb Fill the Tette delle Monache with Rich Pastry Cream or Classic Filling, then dust with BIANCANEVE.



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