



# ORIGINAL TETTE DELLE MONACHE

chef Basic level

Tette delle Monache recipe (15 pieces)

## Preparation of Tette delle Monache

### INGREDIENTS

#### Dolce Monaca

Pasteurized Whole Eggs

Water (20°)

### PREPARATION

1000g Weigh all ingredients into a planetary mixer fitted with a whisk and pre-mix 1100g by hand. Whip for 1 minute at medium speed, then continue at maximum 400g speed for 5 minutes.

Pipe onto baking trays lined with parchment paper using a piping bag fitted with a No. 20 nozzle, about 15 pieces per tray.

Bake in a convection oven at 180°C for 15 minutes, with the valve open and the fan set to medium speed where possible.

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. Using 250 g of mix yields approximately 15 pieces weighing about 25 g each.

## Rich Pastry Cream

### INGREDIENTS

Whole Milk

Granulated Sugar

Pasteurized Egg Yolks

#### Sovrana

Butter

### PREPARATION

1000g Whisk the egg yolks with SOVRANA and ¼ of the milk while cold.

300g Bring the remaining milk to a boil with the sugar, then add the mixture and 150g continue boiling for 2 minutes.

80g Once cooled to 40°C, incorporate the butter and blend until smooth.

120g

## or Classic Filling

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### INGREDIENTS

35% Fat Cream

### PREPARATION

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

## Filling

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### INGREDIENTS

Biancaneve

### PREPARATION

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