

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	250g
Pasteurized Whole Eggs	275g
Water (20°)	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	1000g
Granulated Sugar	300g
Pasteurized Egg Yolks	150g
Sovrana	80g
Butter	120g

Whisk the egg yolks with SOVRANA and ¼ 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.

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.