



TETTE DELLE MONACHE

chef 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.

Basic recipe for Tette delle Monache (15–18 pieces).

Preparation with Pasteurised Whole Eggs

INGREDIENTS

Dolce Monaca

Pasteurised whole eggs

Water

PREPARATION

1000g

1100g

400g

- Place all the ingredients in the mixer bowl and pre-mix by hand.
- Whip with the whisk for 1 minute at medium speed, then scrape the bottom of the bowl and continue whipping for 5–6 minutes at high speed until maximum volume is reached.
- 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 valve open.

Preparation with Fresh Whole Eggs

INGREDIENTS

Dolce Monaca

Fresh Whole Eggs

Water

PREPARATION

1000g

800g

600g

- Place all the ingredients in the mixer bowl and pre-mix by hand.
- Whip with the whisk for 1 minute at medium speed, then scrape the bottom of the bowl and continue whipping for 5–6 minutes at high speed until maximum volume is reached.
- 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 valve open.