



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.

Basic recipe for preparing Tette delle Monache: with **250 g of Dolce Monaca**, you can pipe up to **15–18 pieces**.

PREPARATION WITH PASTEURISED WHOLE EGGS

Dolce Monaca

Pasteurised whole eggs

Water

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 vent open, or in a static oven at about 220 °C, keeping the oven door slightly open.

PREPARATION WITH FRESH WHOLE EGGS

Dolce Monaca

Fresh Whole Eggs

Water

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 vent open, or in a static oven at about 220 °C, keeping the oven door slightly open.