



## SACHER

### STEP 1

---

#### INGREDIENTS

SFRULLA	g 1.000
EGGS	g 600
WATER	g 200
CACAO IN POLVERE	g 80-100
UNSALTED BUTTER 82% FAT	g 200

#### PREPARATION

**METHOD:** beat all the ingredients, except for the butter or margarine and the cocoa, in a mixer for 8-10 minutes. Melt the butter or margarine and add the cocoa to make a cream, incorporate this delicately into the beaten mixture. Deposit in suitable moulds that have been greased and floured then bake at 180-200°C. After cooling, make a precise horizontal cut to produce two layers and fill with APRICOT JAM or RASPBERRY EXTRA JAM. Finally, cover the product with CHOCOSMART DARK CHOCOLATE which has been melted in a bainmarie or microwave oven (400-500W) at 32-35°C.

### STEP 2

---

#### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
----------------------	----------

### STEP 3

---

#### INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
-----------------------	----------