



# SACHER À PORTER

SINGLE-PORTION ON STICK

DIFFICULTY LEVEL   

## SACHERTORTE MIXTURE

### INGREDIENTS

ALICE'S CHOCO CAKE	g 2000
UNSALTED BUTTER 82% FAT - SOFTENED	g 750
WATER	g 750
ALMOND FLOUR	g 300

### PREPARATION

Whip all the ingredients in a planetary mixer with a paddle or a thick-wire whisk attachment, at medium speed for 5 minutes.

## APRICOT FILLING

### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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## COATING

### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT A 32°C	To Taste
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## FINAL COMPOSITION

Use the sachertorte mixture to fill the moulds for sweets on stick for 1/3 of their volume.

Then, use a pastry bag to pipe CONFETTURA D'ALBICOCCA in the center.

Cover with other sacher mixture and bake at 180-190°C for 25-30 minutes.

When completely cooled down, remove from moulds and coat with CHOCOSMART CIOCCOLATO.

Decorate as you like best.

## RECIPE CREATED FOR YOU BY FABIO BIRONDI

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