



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
----------------------	----------

COATING

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT A 32°C	To Taste
--	----------

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

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER