



## MINI SACHERTORTE

SINGLE-PORTION VERSION OF A CLASSIC OF PASTRY TRADITION

DIFFICULTY LEVEL



### SACHERTORTE CAKE

#### INGREDIENTS

SFRULLA CHOC

EGGS - AT ROOM TEMPERATURE

WATER

UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000

g 600

g 100

g 200

#### PREPARATION

Whip all the ingredients, except for the butter, in a planetary mixer for 6-8 minutes.

When done, gently combine the melted butter by hand.

Grease and flour the cake moulds, then cast the whipped mixture inside them.

Bake at 180-200°C for 25-30 minutes.

### APRICOT FILLING

#### INGREDIENTS

CONFETTURA ALBICOCCA

To Taste

### GLAZING

#### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 32°C

To Taste

#### **FINAL COMPOSITION**

When cooled down, cut the sponge layer into single-portions and fill with CONFETTURA DI ALBICOCCA.

Glaze with CHOCOSMART CIOCCOLATO.

Decorate them with a collar of tempered chocolate and some golden leaves.

#### **RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF