



SALUTION

GLUTEN FREE MODERN SACHER

DIFFICULTY LEVEL



GLUTEN FREE SACHER BISQUIT

INGREDIENTS

UNSALTED BUTTER
SINFONIA CIOCCOLATO FONDENTE 68%
FARINA DI NOCCIOLE
EGGS
TOP CAKE GLUTEN FREE

PREPARATION

g 450 Emulsify butter and chocolate in order to prepare a ganache.
g 450 In a planetary mixer, mix all the remaining ingredients with a flat paddle for 2-3 minutes at
g 100 medium speed.
g 550 Add the ganache and mix for another minute.
g 900 Pour the mixture into suitable moulds and bake at 190°C for 8/10 minutes.

ORANGE AND APRICOT JELLY

INGREDIENTS

FRUTTIDOR ALBICOCCA
ORANGE JUICE
LILLY NEUTRO

PREPARATION

g 400 Use a whisk to dissolve LILLY into orange juice, then add FRUTTIDOR and emulsify.
g 100 Pour into a silicone mould for inserts and freeze.
g 100

CREME ANGLAISE FOR BAVARIAN CREAM

INGREDIENTS

LIQUID CREAM
MILK

PREPARATION

g 175 Bring milk and liquid cream to the boil in a microwave or in a pot.
g 75 In a separate bowl, add yolks to sugar and stir.

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| EGG YOLK | g 55 | Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it. |
| SUGAR | g 30 | Continue to cook, stirring from time to time, until it reaches the temperature of 82°C. |

CHOCOLATE BAVARIAN CREAM

INGREDIENTS

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| SINFONIA CIOCCOLATO FONDENTE 68% | g 150 |
| LILLY NEUTRO | g 35 |
| LIQUID CREAM | g 450 |

PREPARATION

Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto chocolate and emulsify with an immersion blender.

When the ganache reaches the temperature of 30°C, add the liquid cream and prepare a soft mousse.

COATING AND DRESSING

INGREDIENTS

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| MIRROR EXTRA DARK CHOCOLATE | To Taste |
| GRANELLA DI CIOCCOLATO LUCIDA | To Taste |

FINAL COMPOSITION

In a silicone mould, pour a layer of mousse, place the orange and apricot jellified insert, cover with a veil of mousse and cover with the gluten free bisquit.

Freeze until it hardens completely.

Remove from the mould and glaze with MIRROR EXTRADARK, previously heated at 55°C.

Garnish with a strand of GRANELLA LUCIDA running around the base of the cake.

Dress the top of the cake with a chocolate decoration and a slice of ORANGE LID DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF