



SACHER VEGAN

VEGAN VERSION OF THE CLASICAL SACHER CAKE

DIFFICULTY LEVEL



VEGAN CHOCOLATE BISCUIT

INGREDIENTS

ALMOND FLOUR	g 300
RICE FLOUR	g 200
SINFONIA VEGAN DARK DF - MELTED AT 45°C	g 300
SUGAR	g 150
VIGOR BAKING	g 20
SEED OIL	g 120
WATER	g 50
SALT	g 3
PLANT BASED MILK	g 450

PREPARATION

- Emulsify together chocolate and oil.
- Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 6min at medium speed, until obtained a homogeneous mixture.
- Spread on a 60x40 cm tray with baking paper and bake for 10 minutes at 180°C.

FARCITURA ALBICOCCA

INGREDIENTS

CONFETTURA EXTRA ALBICOCCA	To Taste
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CHOCOLATE MOUSSE

INGREDIENTS

100% VEGETABLE CREAM - FOR THE GANACHE	g 150
SINFONIA VEGAN DARK DF - MELTED AT 45°C	g 230
100% VEGETABLE CREAM - LIGHTLY WHIPPED	g 200

PREPARATION

Emulsify cream and chocolate to obtain a ganache.

Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.

CHOCOLATE GLAZE

INGREDIENTS

WATER	g 150
BLITZ	g 300
SINFONIA VEGAN DARK DF	g 300

PREPARATION

Bring to boil water and BLITZ mixed together.

Store in the fridge for at least 4 hours.

FINAL COMPOSITION

Assemble the insert insert by alternating two vegan chocolate biscuits discs with the apricot confecture and blast chill until completely frozen.

Fill a silicone mold halfway with the mousse, add the insert, level the cake and blast chill until completely hardened.

Once frozen unmold the cake and cover with the glaze previously heated at 35-40°C.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF