



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

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