



# SACHER VEGAN

chef Intermediate level

Vegan version of the clasical Sacher cake

## VEGAN CHOCOLATE BISCUIT

### INGREDIENTS

almond flour

Rice flour

Sinfonia Vegan Dark DF

sugar

### VIGOR BAKING

seed oil

water

salt

Plant based milk

### PREPARATION

300g Emulsify together chocolate and oil.

200g Pour all the ingredients and the emulsion into a planetary mixer, mix with 300g paddle for 6min at medium speed, until obtained a homogeneous mixture.

150g Spread on a 60x40 cm tray with baking paper and bake for 10 minutes at 20g 180°C.

120g

50g

3g

450g

## CHOCOLATE MOUSSE

### INGREDIENTS

100% vegetable cream

Sinfonia Vegan Dark DF

100% vegetable cream

### PREPARATION

150g Emulsify cream and chocolate to obtain a ganache.

230g Gently combine the lightlywhipped cream with the ganache to obtain a soft 200g mousse.

## CHOCOLATE GLAZE

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### INGREDIENTS

water

### BLITZ

Sinfonia Vegan Dark DF

### PREPARATION

150g Bring to boil water and BLITZ mixed together.

300g Store in the fridge for at least 4 hours.

300g

## Final composition

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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.