



SACHER VEGAN

 Intermediate level

Vegan version of the classical 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

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

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.