



SACHER VEGAN

👤 Intermediate level

Vegan version of the classical Sacher cake

VEGAN CHOCOLATE BISCUIT

almond flour
Rice flour
Sinfonia Vegan Dark DF
sugar
VIGOR BAKING
seed oil
water
salt
Plant based milk

300g
200g
300g
150g
20g
120g
50g
3g
450g

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.

CHOCOLATE MOUSSE

100% vegetable cream
Sinfonia Vegan Dark DF
100% vegetable cream

150g
230g
200g

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

CHOCOLATE GLAZE

water
BLITZ
Sinfonia Vegan Dark DF

150g
300g
300g

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.



Extraordinary
made simple.