

SACHER VEGAN

Vegan version of the clasical Sacher cake

VEGAN CHOCOLATE BISCUIT

INGREDIENTS PREPARATION almond flour 300g Emulsify together chocolate and oil. Rice flour 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. Sinfonia Vegan Dark DF 150g Spread on a 60x40 cm tray with baking paper and bake for 10 minutes at sugar 20a 180°C. **VIGOR BAKING** seed oil 120g 50g water salt 3g Plant based milk 450g

CHOCOLATE MOUSSE

INGREDIENTS PREPARATION

100% vegetable cream150gEmulsify cream and chocolate to obtain a ganache.Sinfonia Vegan Dark DF230gGently combine the lightlywhipped cream with the ganache to obtain a soft100% vegetable cream200gmousse.

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.