



# SACHER

🏠 Basic level

## SFRULLA

eggs

water

## CACAO IN POLVERE

unsalted butter 82% fat

1.000g

600g

200g

80-100g

200g

**METHOD:** beat all the ingredients, except for the butter or margarine and the cocoa, in a mixer for 8-10 minutes. Melt the butter or margarine and add the cocoa to make a cream, incorporate this delicately into the beaten mixture. Deposit in suitable moulds that have been greased and floured then bake at 180-200°C. After cooling, make a precise horizontal cut to produce two layers and fill with APRICOT JAM or RASPBERRY EXTRA JAM. Finally, cover the product with CHOCOSMART DARK CHOCOLATE which has been melted in a bainmarie or microwave oven (400-500W) at 32-35°C.