

SACHER À PORTER

Basic level

SINGLE-PORTION ON STICK



RECIPE CREATED BY:

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Pastry Chef

SACHERTORTE MIXTURE

ALICE'S CHOCO CAKE	2000g	Whip all the ingredients in a planetary mixer with a paddle or a thick-wire whisk attachment, at medium speed for 5 minutes.
unsalted butter 82% fat	750g	
water	750g	
almond flour	300g	

FINAL COMPOSITION

Use the sachertorte mixture to fill the moulds for sweets on stick for 1/3 of their volume.
Then, use a pastry bag to pipe CONFETTURA D'ALBICOCCA in the center.
Cover with other sacher mixture and bake at 180-190°C for 25-30 minutes.
When completely cooled down, remove from moulds and coat with CHOCOSMART CIOCCOLATO.
Decorate as you like best.