



# SACHER À PORTER

🏠 Basic level

SINGLE-PORTION ON STICK



**RECIPE CREATED BY:**  
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Pastry Chef

## SACHERTORTE MIXTURE

### ALICE'S CHOCO CAKE

unsalted butter 82% fat  
water  
almond flour

2000g  
750g  
750g  
300g

Whip all the ingredients in a planetary mixer with a paddle or a thick-wire whisk attachment, at medium speed for 5 minutes.

## 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 sachertorte 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.

**irca**  
GROUP

Extraordinary  
made simple.