



SACHER TORTE

chef Advanced level

INGREDIENTS

white base

SINFONIA CIOCCOLATO FONDENTE 68%

JOYPLUS PROSOFT

TOTAL

PREPARATION

4.000g Mix **JOYQUICK EXTRA DARK CHOCOLATE** with hot water, add the cream, 480g mix with a hand blender and put into the batch freezer. Variegate with 160g **JOYFRUIT APRICOT** and **JOYCREAM DARK**. Decorate the surface at will.
40g
4.680g