

SALUTION

Advanced level

GLUTEN FREE MODERN SACHER

GLUTEN FREE SACHER BISQUIT

unsalted butter	450g
SINFONIA CIOCCOLATO FONDENTE 68% - fuso a 45°C	450g
FARINA DI NOCCIOLE	100g
eggs	550g
TOP CAKE GLUTEN FREE	900g

Emulsify butter and chocolate in order to prepare a ganache.
In a planetary mixer, mix all the remaining ingredients with a flat paddle for 2-3 minutes at medium speed.
Add the ganache and mix for another minute.
Pour the mixture into suitable moulds and bake at 190°C for 8/10 minutes.

ORANGE AND APRICOT JELLY

FRUTTIDOR ALBICOCCA	400g
orange juice	100g
LILLY NEUTRO	100g

Use a whisk to dissolve LILLY into orange juice, then add FRUTTIDOR and emulsify.
Pour into a silicone mould for inserts and freeze.

CREME ANGLAISE FOR BAVARIAN CREAM

liquid cream	175g
milk	75g
egg yolk	55g
sugar	30g

Bring milk and liquid cream to the boil in a microwave or in a pot.
In a separate bowl, add yolks to sugar and stir.
Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture to it.
Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

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CHOCOLATE BAVARIAN CREAM

SINFONIA CIOCCOLATO FONDENTE 68%	150g	Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto chocolate and emulsify with an immersion blender. When the ganache reaches the temperature of 30°C, add the liquid cream and prepare a soft mousse.
LILLY NEUTRO	35g	
liquid cream - semi montata	450g	

FINAL COMPOSITION

In a silicone mould, pour a layer of mousse, place the orange and apricot jellified insert, cover with a veil of mousse and cover with the gluten free bisquit.
Freeze until it hardens completely.
Remove from the mould and glaze with MIRROR EXTRADARK, previously heated at 55°C.
Garnish with a strand of GRANELLA LUCIDA running around the base of the cake.
Dress the top of the cake with a chocolate decoration and a slice of ORANGE LID DOBLA.