



# SALUTION

chef Advanced level

GLUTEN FREE MODERN SACHER

## GLUTEN FREE SACHER BISQUIT

### INGREDIENTS

unsalted butter  
SINFONIA CIOCCOLATO FONDENTE 68% - fuso a  
45°C

FARINA DI NOCCIOLE

eggs

TOP CAKE GLUTEN FREE

### PREPARATION

450g Emulsify butter and chocolate in order to prepare a ganache.  
In a planetary mixer, mix all the remaining ingredients with a flat paddle  
450g for 2-3 minutes at medium speed.  
100g Add the ganache and mix for another minute.  
550g Pour the mixture into suitable moulds and bake at 190°C for 8/10  
900g minutes.

## ORANGE AND APRICOT JELLY

### INGREDIENTS

FRUTTIDOR ALBICOCCA

orange juice

LILLY NEUTRO

### PREPARATION

400g Use a whisk to dissolve LILLY into orange juice, then add FRUTTIDOR and  
100g emulsify.  
100g Pour into a silicone mould for inserts and freeze.

## CREME ANGLAISE FOR BAVARIAN CREAM

### INGREDIENTS

liquid cream  
milk  
egg yolk  
sugar

### PREPARATION

175g Bring milk and liquid cream to the boil in a microwave or in a pot.  
75g In a separate bowl, add yolks to sugar and stir.  
55g Once the milk and liquid cream mixture begins to boil, add the yolks  
30g and sugar mixture to it.  
Continue to cook, stirring from time to time, until it reaches the  
temperature of 82°C.

## CHOCOLATE BAVARIAN CREAM

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### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

### LILLY NEUTRO

liquid cream - semi montata

### PREPARATION

150g Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto  
35g chocolate and emulsify with an immersion blender.

450g When the ganache reaches the temperature of 30°C, add the liquid cream  
and prepare a soft mousse.

## Final composition

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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 biscuit.

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.