



SALUTION

🏠 Advanced level

GLUTEN FREE MODERN SACHER

GLUTEN FREE SACHER BISQUIT

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

[FARINA DI NOCCIOLE](#)

eggs

[TOP CAKE GLUTEN FREE](#)

450g

450g

100g

550g

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](#)

orange juice

[LILLY NEUTRO](#)

400g

100g

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

milk

egg yolk

sugar

175g

75g

55g

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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Extraordinary
made simple.

CHOCOLATE BAVARIAN CREAM

SINFONIA CIOCCOLATO FONDENTE

68%

LILLY NEUTRO

liquid cream - semi montata

150g

35g

450g

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.

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.



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