



# WHITE SACHER

 Intermediate level

WHITE CHOCOLATE SINGLE-PORTION, REINTERPRETATION OF A CLASSIC OF PASTRY.

## WHITE SACHER BISQUIT

### INGREDIENTS

#### ALICE'S CAKE

unsalted butter 82% fat - da montare con ALICE'S CAKE

water - da montare con ALICE'S CAKE

almond flour - da montare con ALICE'S CAKE

unsalted butter 82% fat - per la ganache

SINFONIA CIOCCOLATO BIANCO 33%

### PREPARATION

1000g Prepare a ganache with chocolate and butter.  
In a planetary mixer, whip all the ingredients with a flat paddle at slow speed for 5 minutes.  
500g At last, combine the the white chocolate ganache.  
400g Spread the batter on a baking paper sheet and bake at 180/190 C° for  
300g about 15 minutes.  
100g  
200g

## RASPBERRY JELLY

### INGREDIENTS

FRUTTIDOR LAMPONE - tiepido

water

LILLY NEUTRO

### PREPARATION

500g Dissolve LILLY NEUTRO into water, add FRUTTIDOR and mix with an  
125g immersion blender.  
125g Fill the silicon mould for inserts and freeze.

## WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - fuso a 45 C°

liquid cream 35% fat - per la ganache

liquid cream 35% fat - da montare

water

LILLY NEUTRO

### PREPARATION

600g Emulsify liquid cream and chocolate in order to prepare a ganache.  
300g Whip the liquid cream with water and LILLY NEUTRO, then add it to  
700g the ganache while stirring gently.

70g

70g

### Final composition

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Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of white sacher bisquit.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould and cover with MIRROR CIOCCOLATO BIANCO.

Dress the top of the single-portion with a CHOCOLATE RASPBERRY DOBLA and some SCAGLIETTA WHITE.