

# WHITE SACHER

Basic level

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

#### WHITE SACHER BISQUIT

**PREPARATION INGREDIENTS** ALICE'S CAKE 1000g Prepare a ganache with chocolate and butter. In a planetary mixer, whip all the ingredients with a flat paddle at slow unsalted butter 82% fat - da montare con ALICE'S 500g speed for 5 minutes. CAKE At last, combine the the white chocolate ganache. water - da montare con ALICE'S CAKE Spread the batter on a baking paper sheet and bake at 180/190 C° for almond flour - da montare con ALICE'S CAKE 300g about 15 minutes. unsalted butter 82% fat - per la ganache 100g SINFONIA CIOCCOLATO BIANCO 33% 200g

## RASPBERRY JELLY

INGREDIENTS PREPARATION

FRUTTIDOR LAMPONE - tiepido 500g Dissolve LILLY NEUTRO into water, add FRUTTIDOR and mix with an immersion blender.

LILLY NEUTRO Fill the silicon mould for inserts and freeze.

## WHITE CHOCOLATE MOUSSE

#### **INGREDIENTS**

SINFONIA CIOCCOLATO BIANCO 33% - fuso a 45 C°	600g
liquid cream 35% fat - per la ganche	300g
liquid cream 35% fat - da montare	700g
water	70g

LILLY NEUTRO 70g

#### **PREPARATION**

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

## **Final composition**

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.