



WHITE SACHER

chef 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.

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

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - fuso a 45 C°

liquid cream 35% fat - per la ganche

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 the ganache while stirring gently.

70g

70g

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 biscuit.

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.