



WHITE SACHER

👤 Intermediate level

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

WHITE SACHER BISQUIT

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%

1000g

500g

400g

300g

100g

200g

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. Spread the batter on a baking paper sheet and bake at 180/190 C° for about 15 minutes.

RASPBERRY JELLY

FRUTTIDOR LAMPONE - tiepido

water

LILLY NEUTRO

500g

125g

125g

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

WHITE CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO BIANCO 33% - fuso a 45 C°

liquid cream 35% fat - per la ganache

liquid cream 35% fat - da montare

water

LILLY NEUTRO

600g

300g

700g

70g

70g

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.



Extraordinary
made simple.