

SACHER VEGAN

VEGAN VERSION OF THE CLASICAL SACHER CAKE

DIFFICULTY LEVEL B B





VEGAN CHOCOLATE BISCUIT

INGREDIENTS		PREPARATION
ALMOND FLOUR	g 300	Emulsify together chocolate and oil.
RICE FLOUR	g 200	Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 6min at medium
SINFONIA VEGAN DARK DF - MELTED AT 45°C	g 300	speed, until obtained a homogeneous mixture.
SUGAR	g 150	Spread on a 60x40 cm tray with baking paper and bake for 10 minutes at 180°C.
VIGOR BAKING	g 20	
SEED OIL	g 120	
WATER	g 50	
SALT	g 3	
PLANT BASED MILK	g 450	

FARCITURA ALBICCOCA

INGREDIENTS

CONFETTURA EXTRA ALBICOCCA

To Taste



CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
100% VEGETABLE CREAM - FOR THE GANACHE	g 150	Emulsify cream and chocolate to obtain a ganache.
SINFONIA VEGAN DARK DF - MELTED AT 45°C	g 230	Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.
100% VEGETABLE CREAM - LIGHTLY WIPPED	g 200	

CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
WATER	g 150	Bring to boil water and BLITZ mixed together.
BLITZ	g 300	Store in the fridge for at least 4 hours.
SINFONIA VEGAN DARK DF	g 300	

FINAL COMPOSITION

Assemble the insert insert by alternating two vegan chocolate biscuits discs with the apricot confecture and blast chill until completely frozen.

Fill a silicone mold halfway with the mousse, add the insert, level the cake and blast chill until completely hardened.

Once frozen unmold the cake and cover with the glaze previously heated at 35-40°C.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

