



## Sacher

### Step 1

#### INGREDIENTS

|                         |          |
|-------------------------|----------|
| SFRULLA                 | g 1.000  |
| EGGS                    | g 600    |
| WATER                   | g 200    |
| CACAO IN POLVERE        | g 80-100 |
| UNSALTED BUTTER 82% FAT | g 200    |

#### PREPARATION

METHOD: beat all the ingredients, except for the butter or margarine and the cocoa, in a mixer for 8-10 minutes. Melt the butter or margarine and add the cocoa to make a cream, incorporate this delicately into the beaten mixture. Deposit in suitable moulds that have been greased and floured then bake at 180-200°C. After cooling, make a precise horizontal cut to produce two layers and fill with APRICOT JAM or RASPBERRY EXTRA JAM. Finally, cover the product with CHOCOSMART DARK CHOCOLATE which has been melted in a bainmarie or microwave oven (400-500W) at 32-35°C.

### Step 2

#### INGREDIENTS

|                      |          |
|----------------------|----------|
| CONFETTURA ALBICOCCA | To Taste |
|----------------------|----------|

### Step 3

#### INGREDIENTS

|                       |          |
|-----------------------|----------|
| CHOCOSMART CIOCCOLATO | To Taste |
|-----------------------|----------|