

MINI SACHERTORTE

SINGLE-PORTION VERSION OF A CLASSIC OF PASTRY TRADITION

DIFFICULTY LEVEL

SACHERTORTE CAKE

INGREDIENTS

SFRULLA CHOC	g 1000
EGGS - AT ROOM TEMPERATURE	g 600
WATER	g 100
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 200

PREPARATION

Whip all the ingredients, except for the butter, in a planetary mixer for 6-8 minutes.

When done, gently combine the melted butter by hand.

Grease and flour the cake moulds, then cast the whipped mixture inside them.

Bake at 180-200°C for 25-30 minutes.

APRICOT FILLING

INGREDIENTS

CONFETTURA ALBICOCCA	To Taste

GLAZING

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 32°C	To Taste

FINAL COMPOSITION

When cooled down, cut the sponge layer into single-portions and fill with CONFETTURA DI ALBICOCCA.

Glaze with CHOCOSMART CIOCCOLATO.

Decorate them with a collar of tempered chocolate and some golden leaves.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF