



SALUTION

GLUTEN FREE MODERN SACHER

DIFFICULTY LEVEL



GLUTEN FREE SACHER BISQUIT

INGREDIENTS

UNSALTED BUTTER

SINFONIA CIOCCOLATO FONDENTE 68%

FARINA DI NOCCIOLE

EGGS

TOP CAKE GLUTEN FREE

g 450

g 450

g 100

g 550

g 900

PREPARATION

Emulsify butter and chocolate in order to prepare a ganache.

In a planetary mixer, mix all the remaining ingredients with a flat paddle for 2-3 minutes at medium speed.

Add the ganache and mix for another minute.

Pour the mixture into suitable moulds and bake at 190°C for 8/10 minutes.

ORANGE AND APRICOT JELLY

INGREDIENTS

FRUTTIDOR ALBICOCCA

ORANGE JUICE

LILLY NEUTRO

g 400

g 100

g 100

PREPARATION

Use a whisk to dissolve LILLY into orange juice, then add FRUTTIDOR and emulsify.

Pour into a silicone mould for inserts and freeze.

CREME ANGLAISE FOR BAVARIAN CREAM

INGREDIENTS

LIQUID CREAM

MILK

EGG YOLK

g 175

g 75

g 55

PREPARATION

Bring milk and liquid cream to the boil in a microwave or in a pot.

In a separate bowl, add yolks to sugar and stir.

Once the milk and liquid cream mixture begins to boil, add the yolks and sugar mixture

SUGAR

g 30

to it.

Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.

CHOCOLATE BAVARIAN CREAM

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

LILLY NEUTRO

LIQUID CREAM

g 150

g 35

g 450

PREPARATION

Dissolve LILLY NEUTRO into 335g of warm crème anglaise, pour onto chocolate and emulsify with an immersion blender.

When the ganache reaches the temperature of 30°C, add the liquid cream and prepare a soft mousse.

COATING AND DRESSING

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

To Taste

GRANELLA DI CIOCCOLATO LUCIDA

To Taste

FINAL COMPOSITION

In a silicone mould, pour a layer of mousse, place the orange and apricot jellified insert, cover with a veil of mousse and cover with the gluten free bisquit.

Freeze until it hardens completely.

Remove from the mould and glaze with MIRROR EXTRADARK, previously heated at 55°C.

Garnish with a strand of GRANELLA LUCIDA running around the base of the cake.

Dress the top of the cake with a chocolate decoration and a slice of ORANGE LID DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF