



## SACHER À PORTER

### SINGLE-PORTION ON STICK

#### DIFFICULTY LEVEL



#### SACHERTORTE MIXTURE

##### INGREDIENTS

ALICE'S CHOCO CAKE

g 2000

UNSALTED BUTTER 82% FAT - SOFTENED

g 750

WATER

g 750

ALMOND FLOUR

g 300

##### PREPARATION

Whip all the ingredients in a planetary mixer with a paddle or a thick-wire whisk attachment, at medium speed for 5 minutes.

#### APRICOT FILLING

##### INGREDIENTS

CONFETTURA ALBICOCCA

To Taste

#### COATING

##### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT A 32°C

To Taste

## FINAL COMPOSITION

Use the sachertorte mixture to fill the moulds for sweets on stick for 1/3 of their volume.

Then, use a pastry bag to pipe CONFETTURA D'ALBICOCCA in the center.

Cover with other sacher mixture and bake at 180-190°C for 25-30 minutes.

When completely cooled down, remove from moulds and coat with CHOCOSMART CIOCCOLATO.

Decorate as you like best.



### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER