

WHITE SACHER

WHITE CHOCOLATE SINGLE-PORTION, REINTERPRETATION OF A CLASSIC OF PASTRY.

DIFFICULTY LEVEL B B







WHITE SACHER BISQUIT

INGREDIENTS		PREPARATION
ALICE'S CAKE	g 1000	Prepare a ganache with chocolate and butter.
UNSALTED BUTTER 82% FAT	g 500	In a planetary mixer, whip all the ingredients with a flat paddle at slow speed for 5 minutes.
WATER	g 400	At last, combine the the white chocolate ganache.
ALMOND FLOUR	g 300	Spread the batter on a baking paper sheet and bake at 180/190 C° for about 15 minutes.
UNSALTED BUTTER 82% FAT	g 100	
SINFONIA CIOCCOLATO BIANCO 33%	g 200	

RASPBERRY JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR LAMPONE	g 500	Dissolve LILLY NEUTRO into water, add FRUTTIDOR and mix with an immersion blender.
WATER	g 125	Fill the silicon mould for inserts and freeze.
LILLY NEUTRO	g 125	



WHITE CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 600	Emulsify liquid cream and chocolate in order to prepare a ganache.
LIQUID CREAM 35% FAT	g 300	Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring
LIQUID CREAM 35% FAT	g 700	gently.
WATER	g 70	
LILLY NEUTRO	g 70	
COVERING AND DRESSING		
INGREDIENTS		

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FINAL COMPOSITION

MIRROR CIOCCOLATO BIANCO

SCAGLIETTE CIOCCOLATO PURO BIANCO

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of white sacher bisquit.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould and cover with MIRROR CIOCCOLATO BIANCO.

Dress the top of the single-portion with a CHOCOLATE RASPBERRY DOBLA and some SCAGLIETTA WHITE





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

