



SALUTION

GLUTEN FREE MODERN SACHER

DIFFICULTY LEVEL



GLUTEN FREE SACHER BISQUIT

INGREDIENTS

UNSALTED BUTTER

SINFONIA CIOCCOLATO EXTRA 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

SUGAR

g 175

g 75

g 55

g 30

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 to it.

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

CHOCOLATE BAVARIAN CREAM

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

g 150

LILLY NEUTRO

g 35

LIQUID CREAM

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