



MINI SACHERTORTE

SINGLE-PORTION VERSION OF A CLASSIC OF PASTRY TRADITION

DIFFICULTY LEVEL



SACHERTORTE CAKE

INGREDIENTS

SFRULLA CHOC
EGGS - AT ROOM TEMPERATURE
WATER
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE

g 1000
g 600
g 100
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 ALBIGOCCA

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