



## 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

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

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### INGREDIENTS

SINFONIA CIOCCOLATO 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

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### 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