



## MINI SACHERTORTE

SINGLE-PORTION VERSION OF A CLASSIC OF PASTRY TRADITION

DIFFICULTY LEVEL



### SACHERTORTE CAKE

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#### 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

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#### INGREDIENTS

CONFETTURA ALBIGOCCA

To Taste

### GLAZING

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#### 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