# The Classic Sacher Reinvented

Who is able to resist this all time Chocolate favorite desert? General description of recipe Sacher is founded in the famous hotel Sacher in Austria. These chocolate decorations exchanges the flavors and look and feel of chocolate.



# Recipe

## Dark chocolate sponge

| | |
|---|---|
| Almond paste | 197g |
| Egg yolks | 96g |
| Whole egg | 69g |
| Egg white | 114g |
| Sugar | 114g |
| Cocoa powder | 46g |
| Patent flour | 23g |
| Dark chocolate 70% | 46g |
| Butter | 46g |
| **Totaal** | **750** |

## Dark chocolate sponge

- Add the whole egg and egg yolks one by one at the almond paste beat lightly until fluffy.

- Mix the egg whites with the sugar and beat to a merengue.

- Sieve the patent flour.

- Melt the dark chocolate and butter, then mix a small portion of the merengue into the chocolate/butter mixture.

- Mix to achieve nice texture.

- Add the almond-egg-mixture and the sifted flour and cocoa powder finally add the rest of the merengue.

- Baking at 190°C.

## Mousse

| | |
|---|---|
| Dark Chocolate | 350g |
| Milk | 130g |
| UHT Cream 35% | 525g |
| **Totaal** | **1005g** |

## Mousse

- Heat the milk to 60°C.

- Melt the chocolate to 50°C.

- Incorporate the milk and make a ganache.

- fold the whipped cream at 45°C.

## Orange Syrup

| Sugar | 100g |
|---|---|
| Orange Juice | 150g |
| **Totaal** | **250g** |

## Orange Syrup

- Cook all the ingredients in a pot to 104°C.

## Chocolate Crumble

| Butter | 100g |
|---|---|
| Sugar Dark Brown | 100g |
| Almond Shaving | 100g |
| Flour | 280g |
| Cocoa powder | 20g |
| Orange Zest | 5g |
| **Totaal** | **605g** |

## Chocolate Crumble

- Mix all the ingredients together besides the butter.

- Mix to get a perfect mass (mix).

- Add the cold butter in cubes.

- Mix on a high speed to get the perfect crumble.

- Place in the desired mould and bake to golden brown.

## Glace

| Dark Chocolate 70% | 250 g |
|---|---|
| Neutral gel | 500 g |
| Cream | 200 g |
| Water | 50 g |
| Gelatin | 4g |
| **Totaal** | **1004g** |

## Glace

- Warm the cream pour slowly over the chocolate.

- Immediately mix using an mixer to make a perfect emulsion.

- Add the gelatin water mixture.

- use around 40°C.

**Assembly, layout and finishing**
**Enjoy this exciting recipe.**

# Featured Product(s)



**Chocolate star anise**

**Chocolate cinnamon**

**Chocolate vanilla pod**

**Spear dark/white assortment**

**Elegance dark**