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.



Recept

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)



Elegance dark



Spear dark/white assortment



Chocolate vanilla pod



Chocolate cinnamon



Chocolate star anise