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Sacher

Easter is early this year, hope it all went well for you and for the chocoholics!!!

Let's talk about Petits Fours (mini cakes) and Individual cakes.

Petits fours are a one bite sweets created for cocktails, birthdays, anniversary parties & more...

It is very small, has to be cute, appealing & diversified (6 kinds minimum).

It has a very short shelf life (1 day), you can have a few in your display to attract orders!

You can even develop a savouries range to cater for all events. (I'll take you through that next time)

Individual cakes are a much bigger, a nice range colorful range will attract & enhance your display on week ends & special occasions, and the shelf life will be around 3 to 5

days depending on recipe content. For instance chocolate cakes will have a longer life than the fruit one.

The following recipe will have a 5 day shelf life, stored between 1 to 4 degrees Celsius.

The Sacher Framboise has been revised & adapted by me for those who know the original recipe from Austria! This recipe can be used for both petit four and individual cakes.

Enjoy & see you next time...



Sacher Framboise

Composition:

Sacher sponge, good raspberry jam, dark chocolate mousse, sacher glaze, finish

With a red berry on top.

Dark chocolate mousse

Ingredient	Quantity	Progress
Castor sugar	200gr	Cook sugar to 120C, pour over whipped egg & whipped until cool. Fold in melted chocolate & butter then add whipped cream.
Eggs	300gr	
Dark chocolate 53.8%	300gr	
Butter	100gr	
Cocoa butter	75gr	
Whipped cream	500gr	

Progress, set up & Decoration

Put a disk of sacher sponge on the bottom of the ring & add a generous coat of raspberry jam.

Then pour over the chocolate mousse. Reserve in the fridge.

Glaze the cake, add the chocolate fan around the side,

Fresh raspberry, chocolate decoration & badge.

Sacher glaze

Ingredient	Quantity	Progress
Milk	150gr	Bring to boil, milk, cream, sugar, water & glucose, stir with Liquide cream
35% fat	150gr	Pour over chocolate spatula until all chocolate has melted then stain.
Castor sugar	100gr	Reserve in the fridge
Water	150gr	
Glucose	50gr	
Dark chocolate 53.8%	400gr	
Dark pate a glace	800gr	

Sacher sponge

Ingredient	Quantity	Progress
Egg whites	500gr	Whip yolks with half of the sugar then in the microwave melt chocolate & butter.
castor sugar	400gr	Whip the egg whites to a hard peak while adding the other half of sugar.
Butter	400gr	Mix yolk mix with melted chocolate & butter then fold in sifted flour.
Egg yolks	300gr	Gently add the meringue.
Plain flour	175gr	
Dark Chocolate 53.5%	400gr	Bake at 180C for 30 to 40mn.