



YELLOW SACHER

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FINO DE AROMA MASTER CHOCOLATIER

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SERVINGS: 3 SHEETS

INGREDIENTS:

Darl Chocolate Biscuit type "Brownies"

- 250 g Butter
- 250 g Sugar
- 50 g Brown Sugar
- 340 g Tumaco 65% Dark Chocolate
- 200 g Eggs
- 200 g Weak (soft wheat) Flour (w180/200)

Creamy Apricot Center

- 400 g Apricot Purée
- 120 g Egg Yolks
- 150 g Eggs
- 110 g Sugar
- 150 g Butter
- 4 g Gelatin Sheets

Apricot Gelée

- 8 g Gelatin Sheets
- 50 g Sugar
- 500 g Apricot Purée
- 6 g Lemon Juice

Light Colombia Mousse

- 350 g Fresh Whole Milk
- 8 g Gelatin
- 460 g Colombia 45% Milk Chocolate
- 700 g Fresh Cream 35%



DIRECTIONS:

Darl Chocolate Biscuit type "Brownies"

Using a standing mixer equipped with a flat beater, cream soft butter, granulated sugar and brown sugar to a yellow-white colour.

Add 140 grams of pre-heated chocolate, pour into stand up mixer bowl and mix on low speed. Add pre-heated beaten eggs and sifted flour (by hand) mixed with 200 grams of coarsely chopped chocolate.

Pour into serving glass, taking care not to smudge the edges.

Bake at 170°C for 13 minutes.

Carefully pull out the glasses and let it cool down.

Creamy Apricot Center

Cream egg yolks, eggs and granulated sugar, combine with the apricot puree, add the gelatin previously bloomed in water and bring to a boil.

Cool the mixture to 30°C, and emulsify with the butter at +4°C.

Apricot Gelée

Bloom the gelatin in cold water.

Mix the purée with sugar and lemon juice.

Heat a portion of the purée, add the bloomed gelatin, melt the gelatin and combine with the rest of the puree.

Strain and break down.



INGREDIENTS:

“Nevado Breath” Mousse

470	g	Fresh Whole Milk
940	g	Fresh Cream 35%
880	g	Nevado White Chocolate
18	g	Gelatin Sheets

DIRECTIONS:

Light Colombia Mousse

Bloom the gelatin.

Boil milk and add gelatin.

Pour the liquid on the melted chocolate, mix to obtain a smooth consistency.

When the chocolate mixture reaches 35°C – 40°C, pour it on the whipped cream to 50-55%.

Pour into molds right away.

“Nevado Breath” Mousse

Bloom the gelatin.

Boil milk and add gelatin.

Pour the liquid on the melted chocolate, then mix to obtain a smooth consistency.

When the chocolate mixture reaches 35°C – 40°C, pour it on the whipped cream to 50-55%.

Pour into molds immediately.

Assembly method

In a steel ring, assemble a sandwich with the brownie, apricot gelée, spikes of creamy and light Colombia mousse. Prepare the “Nevado Breath” mousse and assemble the dessert in silicone molds. Break down and refinish with white spray mixture, white chocolate tiles and fresh apricot.

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