

Saffron Sacher Cake

Dark and White



RECIPE QUANTITY	20	Petits Gâteaux	RECIPE NUMBER	PG20259
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Chocolate Sacher Dark

310 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.93oz
290 g butter	10.23oz
150 g fresh egg yolks	5.29oz
310 g fresh egg whites	10.93oz
90 g granulated sugar	3.17oz

Melt the butter and dark couverture to 40°C / 104°F. Mix well together before adding the egg yolks and then homogenise. Whip the egg whites and sugar together to a soft meringue and gently incorporate into the chocolate mass.

Chocolate Sacher White

250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
220 g butter	7.76oz
120 g fresh egg yolks	4.23oz
230 g fresh egg whites	8.11oz
70 g granulated sugar	2.47oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz

Melt the butter and white couverture to 40°C / 104°F. Mix well together before adding the egg yolks and vanilla and then homogenise. Whip the egg whites and sugar together to a soft meringue and gently incorporate into the chocolate mass.

Saffronosa glaze

1000 g Edelweiss 36%, White chocolate couverture, Rondo	35.27oz
800 g Saffronosa, Filling saffron	28.22oz

Temper white couverture, melt the Osa filling to 26°C / 78.8°F and add. Use the glaze at 30°C / 86°F.

Structure



Saffron Sacher Cake

1150 g Chocolate Sacher Dark	40.57oz
894 g Chocolate Sacher White	31.53oz
2000 g Saffronosa glaze	70.55oz
200 g Cacao Nibs Qroqant, croquants caramelised granulated	7.05oz
200 g Saffronosa, Filling saffron	7.05oz

Chocolate Sacher Dark or White

Pipe 55 g / 1.94 oz into a silikon mould 125 x 25 mm / 4.92 x 0.98 inches and bake in a water bath.

Baking temperature: 210°C / 410°F

Baking time: approx. 35 minutes

Core temperature at 84°C / 183.2°F

Finishing

After baking, leave the cakes to cool down to room temperature before freezing and unmoulding. Using 2 wooden skewers dip the cakes firstly into the saffronosa glaze and then into the cacao nibs. Leave to set before whipping some saffronosa and using it to pipe on top before decorating.

FELCHLIN PRODUCTS

CA19	Cacao Nibs Qroqant, croquants caramelised granulated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF31	Saffronosa, Filling saffron

Please note: Some products are not available in all markets

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Recipe number : PG20259

Description : Sacher sponge coated with a saffron glaze and caramelised cacao nibs

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	530
Selling days	1 day	Kilojoule (kJ)	2220
Selling price		Lipids	40.71 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	22.79 g
		Carbohydrates	34.36 g
		of which sugars	33.46 g
		Proteins	6.06 g
		Salt	0.18 g

Declaration :

Sugar, **egg white**, cacaobutter, **butter**, **whole milk powder**, cacao kernel, **egg yolk**, palm kernel oil, **skimmed milk powder**, palm kernel oil, sunflower oil, **glucose wheat**, **emulsifier (soy lecithin)**, vanilla, aroma, water, saffron, vanilla extract, colouring (beta-carotene)

State 03.01.2023

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation