

Sacher Caramel



Difficulty



Products

- Redol MY
- Sacher Caramelo
- Nooki Amargo
- Nocciola Vela Bianca
- Cocoa powder



Cooking Tools

- Mixer
- Spatula
- Wire rack
- Spatula Scraper

SACHER SPONGE CAKE

	Ingredients	Cooking Method
400 g. 20 g. 500 g. 50 g. 400 g. 400 g.	Sugar Redol MY Egg Water Nooki Amargo Flour W200	Mixer with globe. Mix together all ingredients except for Nooki Amargo at room temperature for 4 minutes at full speed. Combine Nooki Amargo and beat. Fill the moulds and bake. Oven temperature: 180°C.

COCOA COATING

	Ingredients	Cooking Method
200 g. 30 g. 150 g.	Water Cocoa Powder Sugar	Boil water with sugar and combine with Cocoa Powder .

BUILD UP AND FINAL FINISHING

Spread a mixture of **Nocciola Vela** and **Sacher Caramelo** by 50% in three layers. Drench the sponge cake with cocoa coating. Coat with **Sacher Caramelo**. Decorate as desired.

Sacher Caramelo
Sacher Sponge Cake
Vela Bianca + Caramelo

