

# SACHER PLUM

## Baking products

PACHIZA DARK CHOCOLATE 70% GRAND CRU AGOSTONI  
DARK COCOA POWDER 22/24 ICAM PROFESSIONAL  
PERU BAKING DROPS 60% SINGLE-ORIGIN AGOSTONI

Yield: 9 Plums of 350g

### COMPONENTS

PLUM CAKE

### INGREDIENTS

600 g butter  
350 g **Pachiza Dark Chocolate 70%  
Grand Cru Agostoni Code 6804**  
10 g salt  
10 g vanilla flavoured  
50 g **Dark Cocoa powder 22/24  
Icam Professional Code 4240**  
100 g inverted sugar  
400 g sugar  
100 g warm cream 35%  
850 g eggs  
100 g egg yolks  
500 g weak flour  
100 g potato starch  
25 g baking  
to taste **Peru baking drops 60%  
Single-Origin Agostoni  
Code 6870**

### PROCEDURE

Melt the butter and the Dark Chocolate Pachiza together. Emulsify and add the salt, vanilla sugar, cocoa, inverted sugar, sugar. Add the warm cream, the eggs and the yolks. Sift together and add the weak flour, the potato starch, the baking powder and the Dark Chocolate drops. Grease with butter and flour the molds, pour the mass. Cook for 30 minutes with closed valve at 150°C.

WATER GLAZE WITH COCOA

500 g icing sugar  
50 g **Dark Cocoa powder 22/24  
Icam Professional Code 4240**  
100-125 g water  
100-125 g alcoholate

Mix everything together, emulsify and glaze the cake, once cold.

### SUGGESTIONS:

Combine with the Chocolate Drops a candied or dried fruit, or you can flavour the cake with spices to your liking. To extend the preservation, at the end of cooking, soak the Plum with alcoholic syrup.

# SACHER PLUM

## Baking products

PACHIZA DARK CHOCOLATE 70% GRAND CRU AGOSTONI  
DARK COCOA POWDER 22/24 ICAM PROFESSIONAL  
PERU BAKING DROPS 60% SINGLE-ORIGIN AGOSTONI



### PACHIZA DARK CHOCOLATE 70% GRAND CRU

The broad range of the typical aromas of cocoa and chocolate with a distinct note of red fruits and honey and a hint of vanilla. A pleasant and firm acidity dominates the bitterness. Great satisfaction in tasting.



### DARK COCOA POWDER 22/24

Pure flavour of intense cocoa. Very dark red brown colour.



### PERU BAKING DROPS 60% SINGLE-ORIGIN

Baking stable drops with a marked, bitter and persistent taste. The delicate perfume of fresh fruit lingers even after baking.

# SACHER PLUM

Baking products

.....  
PACHIZA DARK CHOCOLATE 70% GRAND CRU AGOSTONI  
DARK COCOA POWDER 22/24 ICAM PROFESSIONAL  
PERU BAKING DROPS 60% SINGLE-ORIGIN AGOSTONI  
.....



.....  
**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946

SINCE 1946  
**ICAM**  
PROFESSIONAL

  
**CHOCO CUBE**  
CULTURE - COMPETENCE - CREATIVITY