

Sacher Torte

Entremets



RECIPE QUANTITY	10	pieces of 12 cm / 4.72 inches Ø	RECIPE NUMBER	TO30017
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Sponge chocolate with Maracaibo 65%

530 g butter	18.7oz
530 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	18.7oz
370 g fresh egg yolks	13.05oz
600 g fresh egg whites	21.16oz
530 g granulated sugar	18.7oz
530 g pastry flour type 400	18.7oz
66 g Cacao powder 20-22%	2.33oz
6.6 g baking powder	0.23oz

Stir the butter until creamy. Heat the couverture to 35°C / 95°F and add, mix well. Gradually add the egg yolks and beat. Beat the egg whites with the sugar to peak. Sieve the flour, cacao powder and baking powder together and fold into the butter mixture together with the meringue.

Glaze Chocolate Maracaibo 65% with fondant

400 g heavy cream 35%	14.11oz
120 g glucose syrup DE 41-46	4.23oz
480 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	16.93oz
120 g white fondant	4.23oz

Bring the cream and glucose syrup to the boil and pour over the couverture and fondant. Mix well and homogenise with a hand blender.

Apricot jam

30 g granulated sugar	1.06oz
24 g yellow pectin	0.85oz
600 g apricots frozen	21.16oz
450 g granulated sugar	15.87oz

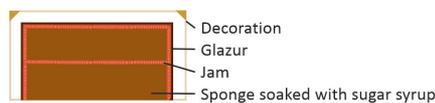
Mix the first quantity of sugar with the pectin. Bring the apricots and the second quantity of sugar to the boil. Add the sugar and pectin mixture and bring to the boil again. Puree briefly with a hand blender so that there are still small pieces.

Sugar syrup 30°Bé

250 g water	8.82oz
250 g granulated sugar	8.82oz

Boil the syrup. Leave to cool.

Structure



Sacher Torte

2600 g Sponge chocolate with Maracaibo 65%	91.71oz
1120 g Glaze Chocolate Maracaibo 65% with fondant	39.51oz
1100 g Apricot jam	38.8oz
500 g Sugar syrup 30°Bé	17.64oz
1500 g Edelweiss 36%, White chocolate couverture, Rondo	52.91oz

200 g Deco-Magic, Modelling mass white **7.05oz**

0.5 g candurin gold **0.02oz**

10 g Colored cocoa butter brown, Cacao butter with colour **0.35oz**

Sponge

Spread 260 g / 9.17 oz of mixture into 12 cm / 4.72 inches Ø diameter ring and 5 cm / 1.97 inches high and bake. Baking temperature: 160°C / 320°F, rational oven
Baking time: approx. 35 minutes
or
Baking temperature: 180°C / 356°F, deck oven
Baking time: approx. 35 minutes
Leave to cool and cut in half.

Finishing

Drizzle the biscuit halves with sugar syrup. Brush 2 x with hot jam and place on top of each other. Brush the outside of the cake twice more with jam. Heat the glaze to 30°C / 86°F and cover the sponge with it. Place the wooden couverture box on top.

Couverture decoration wooden box

Line 3 pieces 60 x 40 cm / 23.62 x 15.75 inches baking trays with baking paper and spread tempered couverture on top, leave to crystallise. When it has a waxy consistency, cut pieces for a box: 4 pieces of 6 x 14 cm / 2.36 x 5.51 inches sides
1 piece of 14 x 14 cm / 5.51 x 5.51 inches lid, leave the couverture to

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crystallize.

Draw a wooden structure with a metal brush. Assemble with tempered couverture. Cut out a Sachertorte template and spray the lid with cacao butter brown.

Deco Magic

Roll out to 2 mm / 0.079 inch and brush with gold powder. Cut 15 x 15 mm / 0.59 x 0.59 inch squares, cut diagonally to form triangles and attach to the corners of the wooden box with tempered couverture.

FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
TM83	Deco-Magic, Modelling mass white

Please note: Some products are not available in all markets

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Recipe number : TO30017

Description : Traditional Austrian chocolate cake with apricot confiture

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	404
Selling days	2 days	Kilojoule (kJ)	1691
Selling price		Lipids	23.23 g
Selling unit	1 piece	saturated fatty acids	13.59 g
		Carbohydrates	42.99 g
		of which sugars	35.68 g
		Proteins	4.8 g
		Salt	0.14 g

Declaration :

Sugar, cacao butter, apricots, **egg white**, cacao kernel, **butter**, **wheat flour**, **cream**, **egg yolk**, **whole milk powder**, water, glucose syrup (wheat glucose), white fondant (sugar, glucose syrup, water), **skimmed milk powder**, cacao powder, wheat glucose syrup, hardened palm kernel oil, gelling agent (pectin), maltodextrin, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), humectant (glycerin), **emulsifier (soy lecithin)**, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), colour support (potassium aluminium silicate), colourant (iron oxide), acidity regulator (potassium carbonate), vanilla, vanilla extract, vanillin

State 09.09.2024

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

Allergen information is compliant with current Swiss legislation