



SACHERTORTE



# RECIPE AND INGREDIENTS

## CHOCOLATE SPONGE (for 2 sponges 18 cm in diameter)

<b>Total weight: 609 g</b>	100%
<b>80 g sugar</b>	13,1%
<b>160 g eggs</b>	26,3%
<b>50 g inverted sugar</b>	8,2%
<b>50 g almond powder</b>	8,2%
<b>74 g all-purpose flour</b>	12,2%
<b>5 g baking powder</b>	0,8%
<b>20 g cocoa powder</b>	3,3%
<b>60 g butter 82%</b>	9,9%
<b>80 g cream 35%</b>	13,1%
<b>30 g chocolate 80%</b>	4,9%

Preheat the oven to 170 °C / 338 °F. Prepare a baking tray with a silicone mat and two cake rings 18 cm in diameter on it. Mix up eggs with sugar, inverted sugar, and almond powder.

Mix sifted flour with cocoa and baking powder. Add the dry ingredients to the eggs mixture and mix well. Melt the chocolate with butter and cream to 45-50 °C / 113-122 °F. Gradually add this mixture to the batter and mix until combined. Divide the batter into two parts and pour it in the cake rings (280 g for each). Bake for 10-12 minutes. Cool the sponges at room temperature, remove the rings and trim the skin on each sponge making their surface flat.

## APRICOT JAM

<b>Total weight: 386 g</b>	100%
<b>200 g pitted apricots</b>	51,8%
<b>100 g sugar A</b>	5,9%
<b>60 g water</b>	15,5%
<b>1 g pectin NH</b>	0,3%
<b>20 g sugar B</b>	5,2%
<b>5 g lemon juice</b>	1,3%
<b>a half of a vanilla pod</b>	

Cut the apricot halves into 4 parts. Bring the sugar A and water to 120 °C / 248 °F. Add the apricot pieces, vanilla pod seeds and cook on low heat until the apricots soften. Remove the foam. When the apricots turn soft, add the mixture of the sugar B and pectin. Mix everything well and continue cooking on low heat until 105 °C / 221 °F. When ready, remove from the heat, add the lemon juice and transfer the jam to a clean bowl. Cool the jam and stir it well before using.

## GANACHE

<b>Total weight: 460 g</b>	100%
<b>200 g chocolate 70%</b>	43,5%
<b>200 g cream 35%</b>	43,5%
<b>40 g butter 82%</b>	8,7%
<b>20 g apricot brandy</b>	4,3%

Warm the cream to 80 °C / 176 °F and pour it over the chocolate. Blend with a hand blender until smooth. Then add the soft butter and the brandy. Blend again, trying not to add the air bubbles. Use the ganache immediately.

## **ASSEMBLING** (for 1 cake 18 cm in diameter and 4,5 cm high)

Prepare the 18 cm in diameter and 4,5-5cm high cake ring. Line it with an acetate strip. Put the first sponge inside the cake ring. Put 150 grams of the apricot jam on it and spread it evenly. Place the second sponge on top and press gently. Make sure the cake is even and put it in the fridge at least for 1 hour.

## **COATING AND DECORATING THE CAKE**

The cake spent at least 1 hour in the fridge. Remove the ring and the acetate strip. Transfer the cake to the glazing rack and pour the ganache over it. Remove the excess with an offset spatula and put the cake back in the fridge for 10-15 minutes until the ganache sets. Collect the leftover ganache, warm it up to 40 °C / 104 °F and blend it with a hand blender. When the first layer of the ganache sets, coat the cake with the ganache once again. Remove the excess with an offset spatula and put the cake on a cake base. Leave for 30 minutes at room temperature until the ganache sets. Then, using a sharp knife, mark the surface of the cake, dividing it into 12 pieces. Then pipe the decoration on top of the cake, using a paper cornet with the leftover ganache in.