

Sachertorte



Sachertorte has been famous since the 18. century. During his schooling (1843-1892) Eduard Sacher completed his well-known torte. In 1876 the Sacher hotel was built, and in the same year Eduard offered his famous cake to the hotel and since then Sachertorte has been considered one of the most prominent Viennese confectionaries. It is hard to go to Vienna and not to try the celebrated Sachertorte. Of course I cannot give you the original recipe, as I do not have it, but you might like this version of mine.

INGREDIENTS :

FOR THE BISCUIT:

200 g . of dark chocolate (60 %)

150 g . of butter(or margarine for cakes)

7 eggs

120 g . of powdered sugar

95 g . of sugar

95 g . of flour

45 g . corn-starch

60 ml . of whiskey or brandy

60 g . of almonds (ground)

1 package of baking flour

TOPPING FOR THE BISCUIT :

$\frac{1}{2}$ lemon juice

200 ml . of warm water

50 g of apricot jam

FILLING:

300 g of apricot jam

CHOCOLATE GLAZE :

250 g of baking chocolate

7 $\frac{1}{2}$ spoons of water

10 g sugar

125 g of margarine for cakes

2 $\frac{1}{2}$ spoons of oil

PREPARATION :

1 . heat the oven to 180 degrees...

2 . melt the chocolate and butter on steam ...

3 . mix egg-whites to the half and add powdered sugar and go on mixing till the egg-whites become stiff and shiny. Put the egg-whites aside ...

4 . mix yolks and sugar to become creamy and add warm chocolate lightly (chocolate must not be hot)

5 . mix everything well to enable all the ingredients to get homogenous ...

6 . then sieve the flour, baking powder and corn-starch to avoid appearing of lumps and add almonds, brandy or whiskey ...

7 . mix everything well and add egg-whites in small amounts and mix them into the chocolate mixture with light, circular movements ...

8 . cover the bottom of the tin (diameter 26) with parchment paper and butter the edges and pour the mixture into the tin ...

9 . put the biscuit into the preheated oven for 30-40 minutes...

10 . before taking the biscuit out of the oven, use a toothpick to make sure that the biscuit is baked properly. Stab a toothpick in the middle of the biscuit and if the toothpick remains completely clean, the biscuit is baked ...

11 . take the biscuit out of the oven and leave it aside for 10 minutes and then take it out of the tin..

12 . leave the biscuit to cool completely and in the meantime prepare the topping ...

13 . squeeze half a lemon into warm water and add marmalade and stir well ...

14 . divide the topping in three equal parts, so that each layer of biscuit is soaked equally ...

15 . put the topping aside ...

16 . when the biscuit has cooled and before we cut it into layers, we should prepare chocolate glaze ...

17 . put all the ingredients for the glaze in a bowl and melt them, take it away from the cooker to make the glaze cool to the right temperature till you prepare the cake to the end....

18 . cut the biscuit into three equal layers and first coat the middle layer with topping and then with half marmalade (150 g) , put the upper layer on it and coat it with topping

and marmalade and at the end put the lower layer on the top of the cake and coat it with topping ...

19 . pour warm (not hot) chocolate glaze over the cake and put it in the fridge for 15 – 20 minutes ...

20 . In the end decorate the cake with pistachios



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